



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1184 Kitchen Operation and Hygiene**
 Semester & Year : January- April 2020
 Lecturer/Examiner : M.Razif Haron
 Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 3 parts:
 - PART A (30 marks) : Answer all THIRTY (30) multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.**
 - PART B (55 marks) : SEVEN (7) short answer questions. Answers are to be written in the Answer Booklet provided.**
 - PART C (15 marks) : Answer ONE (1) essay question. Write your answers in the Answer Booklet(s) provided.**
2. Candidates are not allowed to bring any unauthorised materials except writing equipment into the Examination Hall. Electronic dictionaries are strictly prohibited.
3. This question paper must be submitted along with all used and/or unused rough papers and/or graph paper (if any). Candidates are NOT allowed to take any examination materials out of the examination hall.
4. Only ballpoint pens are allowed to be used in answering the questions, with the exception of multiple choice questions, where 2B pencils are to be used.

WARNING: The University Examination Board (UEB) of BERJAYA University College regards cheating as a most serious offence and will not hesitate to mete out the appropriate punitive actions according to the severity of the offence committed, and in accordance with the clauses stipulated in the Students’ Handbook, up to and including expulsion from BERJAYA University College.

Total Number of pages = 11 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (55 MARKS)

INSTRUCTION(S) : Answer **SEVEN (7)** short answer questions. Write your answers in the Answer Booklet(s) provided.

1. To marinate means to soak a food product in a seasoned liquid in order to flavour the product and tenderise the product especially meat. Explain the **THREE (3)** categories of ingredients which we frequently use in marinating process. (6 marks)

2. A stock may be defined as a clear, unthickened liquid flavoured by soluble substances extracted from meat, poultry and fish bones, vegetables and seasoning as well. In order to produce a good stock, describe the standards of quality for stocks. (10 marks)

3. A sauce works like a seasoning. It enhances and accents the flavour of the food and it should not dominate or hide the food.
 - a. Define the **THREE (3)** structures of sauces. (6 marks)


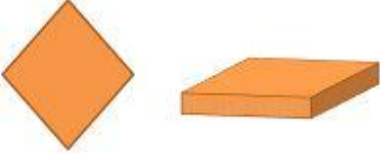


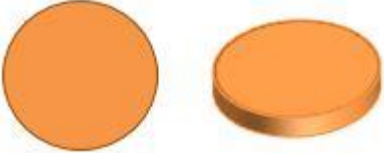

 - b. Define **THREE (3)** stages of setting up a standard breading station which is also called a *pané* station. Illustrate your answer. (8 marks)

4. To cook food means to heat it in order to make certain changes to the food. As a chef, it is important to know why foods change when heated. Define the components of foods and describe what happens to them when they are cooked. (8 marks)

5. Standards of doneness are different for every type of food and for every cooking method. Identify the **THREE (3)** factors of cooking times. (6 marks)

6. Name the **FIVE (5)** finishing techniques in making sauces. (5 marks)

7. Name the basic vegetable cuttings shown in the picture below. (6 marks)

Pictures	Name of cutting
	
	
	
	
	
	

END OF PART B

PART C : ESSAY QUESTIONS (15 MARKS)

INSTRUCTION(S) : Answer **ONE (1)** essay question. Write your answers in the Answer Booklet(s) provided.

Preventing food borne illness is one of the most important challenges facing every foodservice worker. In order to prevent illness, a food worker must understand the sources of food borne disease. Describe any **THREE (3)** categories of food hazards and explain the **SIX (6)** conditions of bacteria and growth.

(15 marks)

END OF EXAM PAPER