

FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1303 Garde Manger**
Semester & Year : Jan – April 2020
Lecturer/Examiner : Zulkifli Bin Hashim
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 3 parts:
 - PART A (30 marks) : THIRTY (30) multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.**
 - PART B (40 marks) : FOUR (4) short answer questions. Answer ALL questions in the Answer Booklet(s) provided.**
 - PART C (30 marks) : ONE (1) essay questions. Answer ALL questions 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 (40 MARKS)

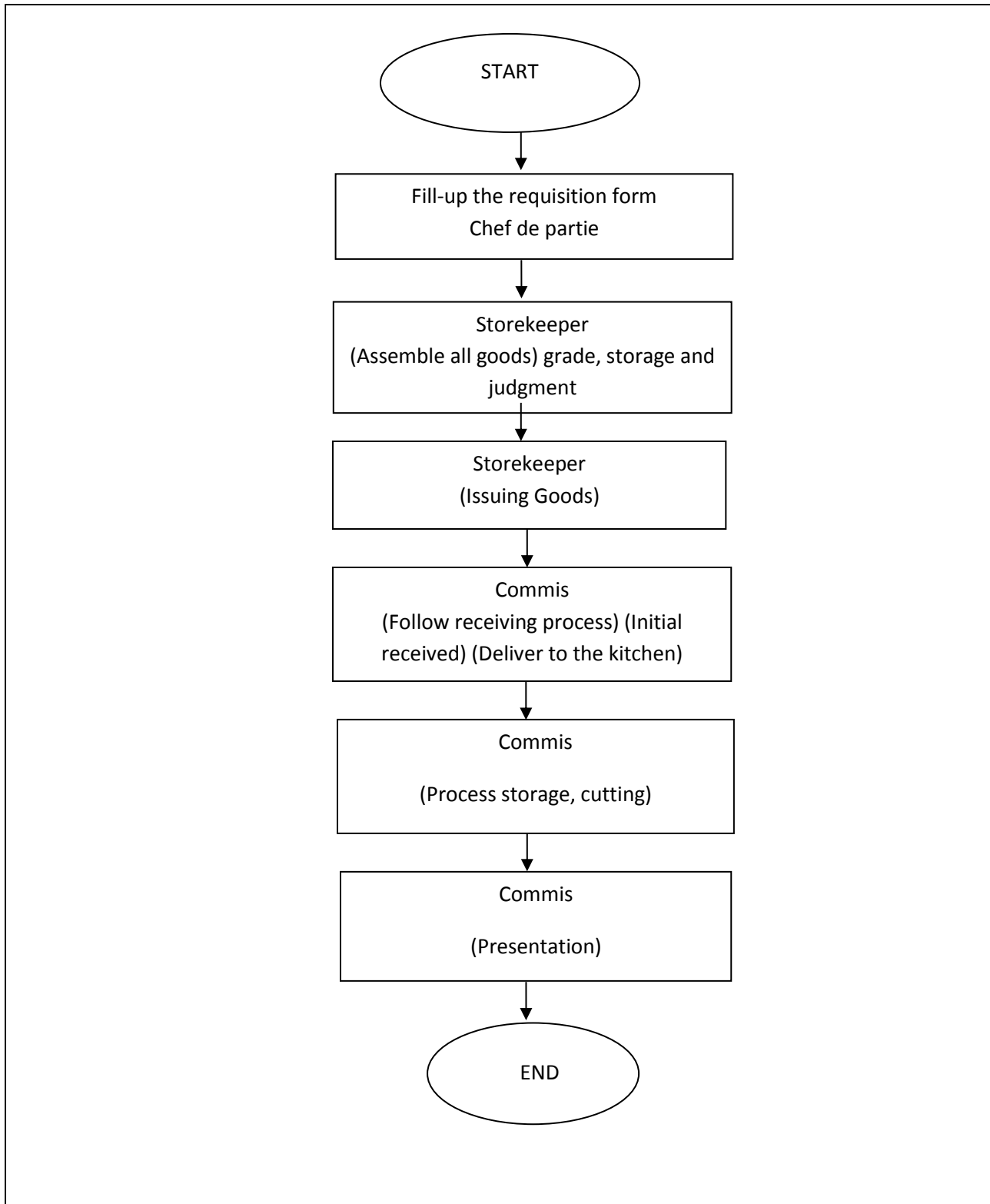
INSTRUCTION(S) : FOUR(4) short answer questions. Answer **ALL** questions in the answer booklet(s) provided.

1. Mousselines are made with raw seafood, poultry, or meat. They are poached or baked after mixing. Mousses are made from a cooked product. Mousses can be savoury or sweet. Mousses have two components: the *purée* base and lightening ingredients.
 - a. List the primary ingredients in mousselines and explain their preparation. (3 marks)
 - b. Explain both components of preparation for seafood mousse preparation and discuss the need for safety guidelines. (7 marks)
2. **Define** and explain **FIVE (5)** specific skills needed to be a *garde manger* chef. (10 marks)
3. Briefly explain **FIVE (5)** basic methods of cooking for cold seafood. (10 marks)
4. Describe and define **TEN (10)** basic guidelines for preparing raw meat dishes. (10 marks)

END OF PART B

PART C : ESSAY QUESTION (30 MARKS)

INSTRUCTION (S): Answer ALL questions. Write your answer in the Answer Booklet provided.



1. Based on chart above, discuss the process for fruits production in term of ordering, purchasing, storage, ripeness process and application. (30 marks)

END OF EXAM PAPER