

**FACULTY OF CULINARY ARTS**

**FINAL EXAMINATION**

Student ID (in Figures) : 

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Student ID (in Words) : \_\_\_\_\_  
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Course Code & Name : **CUL1314 Aseana Cuisine**  
Semester & Year : January – April 2020  
Lecturer/Examiner : Choong Siew Lee  
Duration : 2 Hours

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**INSTRUCTIONS TO CANDIDATES**

1. This question paper consists of 2 parts:  
PART A (30 : THIRTY (30) multiple choice questions. Answers are to be shaded in the marks) Multiple Choice Answer Sheet provided.  
PART B (70 : FOUR (4) short answer questions. Answers are to be written in the marks) Answer Booklet 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 = 7 (Including the cover page)**

**PART B : SHORT ANSWER QUESTIONS (40 MARKS)**

**INSTRUCTION(S) :** **SIX (6)** short answer questions. Answer **ALL** questions in the Answer booklet(s) provided.

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1. One of the most used flavouring ingredients in Asia is peanuts
  - a. Name **FOUR (4)** Asian dishes from **FOUR (4)** different Asian countries that use peanuts. (4 marks)
  - b. Identify the country and explain how the dishes listed in 1a are prepared in terms of ingredients and cooking methods as listed in 1a. (8 marks)
2. Compare and contrast *sushi* and *kimbap*. (5 marks)
3. How could you improve the texture of beef in *Bulgogi*? (4 marks)
4. You received a comment slip stating that the *Kimchi* served in your café is not up to standard. It was too tangy in flavour, soggy and watery in texture.
  - a. As an executive chef, identify the mistakes they have made during the processes of making *Kimchi*? (3 marks)
  - b. Suggest **THREE (3)** ways to improve the mistake given in 3a. (6 marks)
5. Briefly describe Vietnamese cuisine. (3 marks)
- 6a. What are the main crops consumed in north and south China? Why? (4 marks)
- b. How is the grain mentioned in 5a prepared in China? (4 marks)

**END OF PART B**

**PART C : ESSAY QUESTIONS (30 MARKS)**

**INSTRUCTION(S) : TWO (2) essay questions. Answer ALL questions in the Answer booklet(s) provided.**

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1. Compare and contrast between *Tumpeng*, *Rijsttafel* and *Nasi Padang* in Indonesian Cuisine focusing on origins, types of rice, appropriate dishes, serving style and occasion. (15 marks)
2. Discuss the similarities in terms of ingredients, flavours and methods of cooking between Thai, Indonesian and Filipino cuisine. (15 marks)

**END OF EXAM PAPER**