



FACULTY OF HOSPITALITY AND TOURISM

SCHOOL OF HOSPITALITY

OFFLINE FINAL ASSESSMENT

Student ID (in Figures) :

--	--	--	--	--	--	--	--	--	--	--	--	--	--	--

Student ID (in Words) : _____

Subject Code & Name : **HOS1113 FOOD HYGIENE AND NUTRITION ALIMENTATION**
 Semester & Year : January -April 2020
 Lecturer/Examiner : Haryati Abu Husin
 Duration : 3 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of TWO(2) parts:
 - PART A (80 marks) : EIGHT (8) short answer questions. Answers are to be typed in the answer booklet provided.
 - PART B (20 marks) : ONE (1) Essay Question. Answers are to be typed in the 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. Candidates are encouraged to download the question paper and the answer booklet during the first 10 minutes before the start of the examination.
4. Please make sure all the answers are to be typed in the answer booklet provided.
5. Please save the file in PDF format and using this file name : HOS1113 (your student ID number)
 Example : HOS1113 (B10102030)
6. Answers are to be submitted along with Student Declaration Form attached in the answer booklet.
7. Answer booklet to be submitted via CN email (user CN Id: HA88) OR gmail (haryati@berjaya.edu.my) within 3 hours.

WARNING: The University Examination Board (UEB) of BERJAYA University College of Hospitality 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 of Hospitality.

Total Number of pages =3 (Including the cover page)

PART A : SHORT ANSWER QUESTIONS (80 MARKS)

INSTRUCTION(S) : EIGHT (8) short answer questions. Answer ALL questions in the Answer Booklet(s) provided

1. Discuss different methods of storing green leafy vegetables in a restaurant kitchen. (10 marks)
2. Elaborate **FIVE (5)** importance of food labeling for consumers. (10 marks)
3. Your factory manufactures frozen food. Discuss **FIVE (5)** methods on how you would be able to store and transport these products without damaging their qualities. (10 marks)
4. Illustrate a diagram that shows the interrelated departments in hotel with main stock demands from the main store. Then using the diagram, elaborate on how the internal requisition is done. (10 marks)
5. Elaborate the components of nutrients in a healthy meal. (10 marks)
6. Describe **FIVE (5)** facts regarding the nutrient values in white meat. (10 marks)
7. State **FIVE (5)** general hygiene requirements in the catering industry. (10 marks)
8. Elaborate **FOUR (4)** factors that affect food intake. (10 marks)

PART B : ESSAY QUESTION (20 MARKS)

INSTRUCTION(S) : **ONE (1)** essay question. Answer **ALL** questions in the Answer Booklet(s) provided.

1. In your opinion, how could a proper preparation and handling of food could help in the reduction of cases of malnutrition among teenagers? (20 marks)