



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) :

Course Code & Name : **CUL1143 FOOD COMMODITIES**
 Semester & Year : January – April 2021
 Lecturer/Examiner : Nina Marlini Binti Idris
 Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

- 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 (50 marks) : EIGHT (8) short answer questions. Answers are to be written in the Answer Booklet provided.**
 - PART C (20 marks) : ONE (1) long answer questions. Answers are to be written in the Answer Booklet provided.**
- Candidates are not allowed to bring any unauthorised materials except writing equipment into the Examination Hall. Electronic dictionaries are strictly prohibited.
- 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.
- 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 = 10 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (50 MARKS)

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

1. Vegetables are appreciated for its nutritional importance to variety, flavor, eye appeal, elegance and sophistication menu. State **THREE (3)** proper ways in storing dried and canned vegetables. (6 Marks)
2. Most people say tropical fruits are the cheaper fruits than the exotic fruits. However, both fruits can be eaten raw without cooking. Give **FIVE (5)** hybrid fruits and **FIVE (5)** exotic fruits that you've learnt. (5 Marks)
3. A new commis in Backyard Bowls Restaurant just started work today. As a senior commis in Backyard Bowls Restaurant, you were told by your sous chef to explain to this new commis about soup pasta as the soup of the day in the restaurant. Name and differentiate in detail all the **FOUR (4)** that you know. (4 Marks)
4. Cheese is the oldest and most widely used food known to humans. It is served alone or as a principal ingredient or as accompaniment to countless dishes. In commercial kitchens, it appears in everything from breakfast to snacks to desserts.
 - a. Identify **THREE (3)** examples of fresh cheese. (3 Marks)
 - b. Name **TWO (2)** examples of semi soft cheese and **THREE (3)** characteristics from each cheese. (7 Marks)
5. Classify **THREE (3)** types of waxy potatoes and **THREE (3)** types of starchy potatoes. (6 Marks)
6. Lentils are small lens shaped of legumes. It has shorter cooking time than kidney beans, even it is whole and do not need soaking. Give **THREE (3)** types of lentils that you'd learnt. (3 Marks)
7. Mr. Raymond, a regular customer had placed an order for Fish and Chips in your cafe.
 - a. Suggest **FOUR (4)** types of condiments that are suitable to be offered to Mr. Raymond. (2 Marks)
 - b. Describe only **TWO (2)** condiments suggested in 7a. (4 Marks)

8. Describe in detail about the categories of Asian noodles and list **FIVE (5)** types of Asian noodles. (10 Marks)

END OF PART B

PART C : LONG ANSWER QUESTIONS (20 MARKS)

INSTRUCTION(S) : ONE (1) long answer questions. Answer ALL questions in the Answer Booklet(s) provided.

1. Vegetable oils also known as plant oils. They are derived from seeds, legumes, nuts and some fruits. Basically, vegetable oils are fats that are liquid at room temperature. Given the picture below is where the oil is made of. Recognize all **FIVE (5)** images below in producing the oil and explain in details each oil that has been identified.

a.



(4 Marks)

b.



(4 Marks)

c.



(4 Marks)

d.



(4 Marks)

e.



(4 Marks)

END OF EXAM PAPER