



Private & Confidential

SCHOOL OF HOSPITALITY

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1184 Kitchen Operations and Hygiene**
Semester & Year : January - April 2021
Lecturer/Examiner : Chia Sheng Da/Mike Chan
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 unauthorized 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

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. Specify and explain any **FIVE (5)** special cuts in fish preparation. (10 marks)
2. List and explain why you need to cook food. (4 marks)
3. Eggs are used in many ways in the kitchen and require special study which not only for usual breakfast preparation but other egg dishes as well, such as soufflés and custard.
 - a. Draw a diagram of an egg and label each of its parts. (6 marks)
 - b. Differentiate the composition of egg yolk and egg white. (6 marks)
4.
 - a. Explain the differences between dry-heat cooking method and moist-heat cooking method and give **TWO (2)** examples of each. (8 marks)
 - b. Explain these two combinations of dry and moist heat cooking method.
 - i. Braising
 - ii. Stewing (6 marks)
5. How does clarification work when making a *consommé*? (4 marks)
6. Name and explain using dimensions any **SIX (6)** cuts of vegetables in French cooking. (6 marks)
7. You are required to prepare tomato *concassé* to use as a garnish. Explain the method to prepare tomato *concassé*. (5 marks)

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.

1. “The Hazard Analysis and Critical Control Points (HACCP) is a preventive system which seeks to ensure the security and safety of food, identifies specific hazards associated with food or drinks and establishes control systems that focus on prevention and not on the final product analysis hence it is a dynamic system that can cope with new hazard arising from the appearance of emerging pathogens and food poisoning, due to changes in habits and consumption patterns (Pardo et al.2011). This system was introduced for the first time in USA, during the National Conference on Food Security in 1971 (APHA 1972). The system has already been implemented successfully in virtually all food sectors, and is expected to be implemented in the primary sector in the next years (EC Regulation 2004), and hence the interest of the present study.”

Sourced from: Pardo J. E., Zied D. C., Alvarez-Orti M., Penaranda J. A., Gomez-Canto C., and Pardo-Gimenez A. (2017). Application of hazard analysis and critical control points (HACCP) to the processing of compost used in the cultivation of button mushroom, *International Journal Recycle Organization Waste Agriculture*, Vol. 6, Pg. 179-188.

The Hazard Analysis and Critical Control Points (HACCP) system was designed to ensure food safety all over the process which involved **SEVEN** major principles. Define the **SEVEN (7)** principles of Hazard Analysis Critical Control Point (HACCP).

(15 marks)

END OF EXAM PAPER