



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1214 FUNDAMENTALS OF HERITAGE CUISINE**
 Trimester & Year : January – April 2021
 Lecturer/Examiner : Wan Ruzanna Bt Wan Ibrahim
 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 (50 marks) : FIVE (5) short answer questions. Answers are to be written in the Answer Booklet provided.**
 - PART C (20 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.

Total Number of pages = 13 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (50 MARKS)

INSTRUCTION(S) : Answer **FIVE (5)** short answer questions. Write your answers in the Answer Booklet(s) provided.

1. The first Peranakan communities proliferated in Malacca, Penang and Singapore - and therefore - were also called Straits Chinese. Peranakan, which means, "locally born" in the Malay language, was to be the name of subsequent generations of Chinese-Malays. To Westerners, they are commonly known as "Straits-born Chinese".
 - a. Nyonya food originating from the North is Penang and South is Malacca, both have distinct differences. Describe the differences and influences of Nyonya Food from both states. (4 marks)
 - b. State **FIVE (5)** aromatic herbs commonly found in Nyonya Cuisine. (5 marks)
2. Each state in Malaysia have their own famous dishes. List down and explain **TEN (10)** famous East Malaysia dishes. (10 marks)
3. There are various types of *Laksa* dishes in Malaysia. Compare and contrast the differences between *Laksa Sarawak*, *Assam Laksa Penang*, *Laksa Johor* and *Laksa Nyonya*. (12 marks)
4. Eurasians in Malaysia are generally referred to a community of people with mixed parentage, Caucasian and Asiatic. In West Malaysia, the Malays just labeled all Eurasians as "Serani" which originally meant Christians. Detail out how the culture influences the cuisine of Eurasians in Malaysia. (10 marks)
5. Indian food in Malaysia can be broadly classified under **THREE (3)** categories which are North Indian, South Indian and Indian Muslim. Examine the differences of these categories. (9 marks)

END OF PART B

PART C : **ESSAY QUESTIONS (20 MARKS)**

INSTRUCTION(S) : Answer **ONE (1)** essay question. Write your answers in the Answer Booklet(s) provided.

1. Describe any **FIVE (5)** cooking terminology which commonly apply in Malay cooking.
(20 marks)

END OF EXAM PAPER