



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) :

Course Code & Name : **CUL1593 INTRODUCTION TO CULINARY AND KITCHEN HYGIENE**
 Semester & Year : Jan – Apr 2021
 Lecturer/Examiner : W EDIE AZLIE
 Duration : 3 Hours

INSTRUCTIONS TO CANDIDATES

- This question paper consists of 2 parts:
 PART A (60 marks) : SEVEN (7) short answer questions. Answers are to be written in the Answer booklet provided.
 PART B (40 marks) : TWO (2) Essay 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 = 4 (Including the cover page)

PART A : **SHORT ANSWER QUESTIONS (60 MARKS)**

INSTRUCTION(S) : Answer ALL **SEVEN (7)** short answer questions. Write your answers in the Answer Booklet(s) provided.

1. Define the term '*mise en place*'. (2 marks)

2. Specify **SEVEN (7)** checklists to examine the freshness of the fish (7 marks)

3. Most food to be deep fried is first given a protective coating of breading or batter. Define **THREE (3)** stages of setting up a standard breading station which is also called a *pané* station. (9 marks)

4. Describe **FIVE (5)** methods of moist heat cooking. (10 marks)

5. The modern kitchen must be consistently operating like a well-oiled machine with every staff playing a role and collaborating to deliver the best service and customer to deliver. Chef Auguste Escoffier, who responsible to developed "**The Brigade System**" to many modern kitchens adapt today. Finally, Escoffier achieved fame through his efforts to simplify and modernise the very traditional and elaborate style of his predecessor.
 - a Explain the purpose of **The Brigade System** that developed by Chef Auguste Escoffier. (2 Marks)

 - b In answering question 1(a), identify **FOUR (4)** roles in the hierarchy in the commercial kitchen in order to maximise the efficiency. (8 Marks)

6. a. Explain the definition of hazardous food. (2 Marks)

b. Based on the scenario below, describe the **FOUR (4)** ingredients in food that can cause illness or injury are called dangerous foods. (8 Marks)



7. Bacteria can live in hotter and colder temperatures than humans, which known as the Temperature Danger Zone (TDZ). Based on the statements, explain the **SIX (6)** conditions of bacteria growths.

(12 marks)

END OF PART A

PART B : ESSAY QUESTIONS (40 MARKS)

INSTRUCTION(S) : Answer **TWO (2)** essay questions. Write your answers in the Answer Booklet(s) provided.

1. A soup is a flavourful and nutritious liquid food served at the beginning of a meal or a snack. Traditionally in France, soupé was a slice of bread on which the contents of a cooking pot (potage) were poured. Basically, soup was designated as unstrained vegetable meat or fish soups garnished with bread, pasta, or rice. The presentation of a soup is also very important as we know that this would create the first impression on guests.
 - a. Identify any **TWO (2)** categories of soup. (2 marks)
 - b. Briefly explain the various types of clear soup. (8 marks)
 - c. Briefly explain the various types of thin soup. (10 marks)

2. Health and obesity issues have led to increased demand for healthy food products such as salads and are expected to positively impact the salad dressing and mayonnaise market. The market is expected to grow owing to the rise in demand for convenience, ready to eat, and nutritional food products. Furthermore, consumer demand for food products comprising of organic and natural ingredients, assisting weight loss, and carrying health benefits is on a rise. These trends have positively impacted the food market as well as the salad dressing and mayonnaise market.
 - a. List the **THREE (3)** categories of salad dressing used today in the market (3 marks)
 - b. Briefly explain the reason why mayonnaise become curdling at certain stage, and how to rescue the mixture of curdled mayonnaise? (7 marks)
 - c. Explain **FIVE (5)** the types of salad in modern menu. (10 marks)

END OF EXAM PAPER