



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL2023 Food Preservation**
Semester & Year : January - April 2021
Lecturer/Examiner : Wan Ruzanna Wan Ibrahim
Duration : 3 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:
PART A (70 marks) : SEVEN (7) short answer questions. Answers are to be written in the Answer Booklet provided.
PART B (30 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 = 3 (Including the cover page)

PART A : SHORT ANSWER QUESTIONS (70 MARKS)

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

1. Explain how the following factors can contribute to food spoilage.
 - a. Enzyme
 - b. Oxygen(10 marks)

2. List down and explain **FIVE (5)** importance of food preservation. (10 marks)

3. Differentiate between pasteurization and sterilization. (10 marks)

4. Define freezer burn and state **THREE (3)** methods to avoid its occurrence. (10 marks)

5. Predict the changes that could occur during fermentation of mango. (10 marks)

6. List **TWO (2)** possible fermented products that can be produced from the following food commodities:
 - a. Meat
 - b. Grains
 - c. Vegetables
 - d. Fruits
 - e. Milk(10 marks)

7. Discuss **TWO (2)** modern technique of food preservation:
 - a. Freezing
 - b. Canning(10 marks)

END OF PART B

PART B : ESSAY QUESTIONS (30 MARKS)

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

1. John wanted to prepare a banana fruit candy as part of the ingredients in his newly developed breakfast cereal. After preparation, the candy will be dried in the cabinet drier.
- a. Describe food dehydration. (5 marks)
- b. State **TWO (2)** alternative pre-treatment steps that could be performed by John in order to obtain a good quality dried fruit candy. (5 marks)
- c. Discuss the factors that he should consider when drying the candy in the cabinet drier. (10 marks)
- d. List **FIVE (5)** quality defects he may encounter when using the cabinet drier to dry the fruit candy. (10 marks)

END OF EXAM PAPER