

**FACULTY OF HOSPITALITY AND TOURISM****SCHOOL OF HOSPITALITY****FINAL EXAMINATION**

Student ID (in Figures) : 

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Student ID (in Words) : \_\_\_\_\_

Subject Code & Name : **HOS1113 FOOD HYGIENE AND NUTRITION ALIMENTATION**

Semester & Year : JAN2021

Lecturer/Examiner : Haryati Abu Husin

Duration : 2 Hours

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**INSTRUCTIONS TO CANDIDATES**

- This question paper consists of 3 parts:**  
**PART A (20 marks) : TWENTY (20) multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.**  
**PART B (60 marks) : SIX (6) short answer questions. Answers are to be written in the Answer Booklet provided.**  
**PART C (20 marks) : ONE (1) Essay Question. 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 =7 (Including the cover page)**

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

**INSTRUCTION(S) : SIX (6) short answer questions. Answer ALL questions in the Answer Booklet(s) provided**

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1. Discuss different methods of storing fresh fruits ,such as mango in a restaurant kitchen. (10 marks)
2. Elaborate **FIVE (5)** importance of food labeling for authority. (10 marks)
3. Your factory manufactures tropical flavor fruit ice cream. Discuss **FIVE (5)** methods on how you would be able to store and transport these products without damaging their qualities. (10 marks)
4. Illustrate a diagram of a production of ready to eat food : Meatball (10 marks)
5. Elaborate the **FOUR (4)** examples of Najs (10 marks)
6. Describe **FIVE(5)** facts regarding the nutrient values in condensed milk (10 marks)

**END OF PART B**

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

**INSTRUCTION(S)** : **ONE (1)** essay question. Answer **ALL** questions in the Answer Booklet(s) provided.

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Elaborate on the requirement of Halal practices in food and beverage establishment based on the areas mentioned below:

- a. Premises
- b. Devices, utensils machines and processing aids
- c. Hygiene sanitation and food safety
- d. Management responsibility

(20 marks)

**END OF QUESTION PAPER**