



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) :

Course Code & Name : **CUL1143 FOOD COMMODITIES**
 Semester & Year : May – August 2021
 Lecturer/Examiner : Nina Marlini Binti Idris
 Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

- This question paper consists of 3 parts:
 - ~~PART A (30 marks) : THIRTY (30) multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.~~
 - PART B (50 marks) : EIGHT (8) short answer questions. Answers are to be written in the Answer Booklet provided.
 - PART C (20 marks) : ONE (1) long answer 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 = 9 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (50 MARKS)

INSTRUCTION(S) : EIGHT (8) short answer questions. Answer ALL questions in the Answer Booklet(s) provided.

1. Vegetables are appreciated for its nutritional importance to variety, flavor, eye appeal, elegance and sophistication menu. State **THREE (3)** advantages of purchasing vegetables during peak season (6 Marks)
2. Most people say tropical fruits are the cheaper fruits than the exotic fruits. However, both fruits can be eaten raw without cooking. Give **FIVE (5)** tropical fruits and **FIVE (5)** exotic fruits that you've learnt. (5 Marks)
3. A new commis in Romeo Restaurant just started work today. As a senior commis in Romeo Restaurant, you were told by your sous chef to explain to this new commis about stuffed pasta as the menu of the day will be stuffed pasta. Differentiate in detail between ravioli and tortellini. (4 Marks)
4. Cheese is the oldest and most widely used food known to humans. It is served alone or as a principal ingredient or as accompaniment to countless dishes. In commercial kitchens, it appears in everything from breakfast to snacks to desserts.
 - a. Identify **THREE (3)** examples of fresh cheese. (3 Marks)
5. Distinguish the **SEVEN (7)** basic stages in modern production process of making cheese. (7 Marks)
6. A grain is a small, hard, dry seed, with or without an attached hull or fruit layer, harvested for human or animal consumption. A grain crop is a grain-producing plant. Draw a grain with its composition. (5 Marks)
7. Mr. Ethan, a regular customer had placed an order for Fish and Chips in your cafe.
 - a. Suggest **FOUR (4)** types of condiments that are suitable to be offered to Mr. Ethan. (2 Marks)
 - b. Describe the condiments suggested in 7a. (8 Marks)



8. Butter is a product made from the solid components in milk (fat and protein). Although most often made from cow's milk, butter can be made from milk from sheep, goats, buffalo, or other mammals. Butter usually consists of approximately 80% of fat, 15% of water and 5% protein.
- a. Classify in detail the functions of butter in cooking. (6 Marks)
- b. Recognize **TWO (2)** storage procedures for butter. (4 Marks)

END OF PART B

PART C : LONG ANSWER QUESTIONS (20 MARKS)

INSTRUCTION(S) : ONE (1) long answer questions. Answer ALL questions in the Answer Booklet(s) provided.

1. Marie and Jackie are two besties studied in Culinary Arts programme, two weeks before the final exam they both made a group discussion for subject Food Commodities, looking at the varieties of potatoes Marie is explaining to Jackie all kind of potatoes that she had learnt. Assuming you are Marie, describe in detail about the categories of potatoes and explain **TWO (2)** types of potatoes from each category. On top of that, list down **FIVE (5)** types of market form of potatoes. (20 Marks)

END OF EXAM PAPER