



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Subject Code & Name : **CUL1153 Kitchen and Hygiene Management**
Semester & Year : May – August 2021
Lecturer/Examiner : Chia Sheng Da
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. 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) : SEVEN (7) 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.
2. Candidates are not allowed to bring any unauthorised 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.

Total Number of pages = 9 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (50 MARKS)

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

1. a. Briefly describe the term “Pest Control”. (2 marks)
b. List down the basic methods of pest control (4 marks)
2. a. Describe the meaning of a ‘fire triangle’. (1 mark)
a. List the critical elements for fire to occur. (3 marks)
c. What are the uses of fire blanket? (2 marks)
3. a. Specify all the areas of responsibilities for a supervisor in the kitchen. (5 marks)
b. Explain in detail the effective skills required for a good supervisor. (10 marks)
4. Explain **TWO (2)** main contributions from Auguste Escoffier in modern French Cuisine. (4 marks)
5. Describe the term ‘Fusion Cuisine’ in detail. (3 marks)
6. Create the duties or job responsibilities required for a storekeeper. (10 marks)
7. Specify in detail **THREE (3)** basic factors that determine the ventilation requirements for the kitchen. (6 marks)

END OF PART B

PART C : ESSAY QUESTION (20 MARKS)

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

- 1.** Draw the organization chart for Traditional Kitchen and explain the job responsibilities for each of the kitchen personal. (20 marks)

END OF EXAM PAPER