



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code and Name : **CUL1184 Kitchen Operation & Hygiene**
 Semester and Year : May – August 2021
 Lecturer/Examiner : Wan Ruzanna Wan Ibrahim
 Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 3 parts:
 - PART A (20 marks) : Answer all TWENTY (20) multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.**
 - PART B (50 marks) : SIX (6) short answer questions. Answers are to be written in the Answer Booklet provided.**
 - PART C (30 marks) : Answer ALL questions. 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 = 9 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (50 MARKS)

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

1. Define the term below:

- i. A la carte
- ii. Nouvelle cuisine
- iii. Rotisseur
- iv. Cycle menu
- v. Chef De Cuisine

(10 marks)

2. Sauce is used to add flavour and interest appeal to a food. List down the **FIVE (5)** mother sauces.

(5 marks)

3. *“A salad is a dish consisting of pieces of food in a mixture, with at least one raw ingredient. It is often dressed, and is typically served at room temperature or chilled...”*

List and describe **FIVE (5)** types of salad that you have learn in class?

(10 marks)

4. *“The French appropriately call a stock fond (base), as stock is the basis of many classic and modern dishes”*

a. Define the purpose of stock making.

(4 marks)

b. List down and explain **THREE (3)** different types of stocks.

(6 marks)

5. Meat is a muscle tissue. It is the flesh of domestic animals like cattle and lambs and of wild game animals like deers. List **FIVE (5)** basic primal or wholesale cuts of beef.

(5 marks)

6. There are various cooking methods available. Explain the **THREE (3)** types of heat transfer.

(10 marks)

END OF PART B

PART C : ESSAY QUESTIONS (30 MARKS)

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

1. Nina would like to open a pastry shop and she is planning out the entire things that she will be needed for her shop.

a. Justify **FIVE (5)** equipment that is important for Nina pastry shop.

(10 marks)

b. Elaborate **FIVE (5)** important factors that Nina needs to consider while choosing the equipment.

(10 marks)

2. Case study

The Ning Restaurant is a buffet style operation that offers customer a choice of roast beef, ham or turkey in addition to several hot vegetables. The meat and poultry on the buffet are place on wooden cutting boards and are carved in the dining room in front of customer. The vegetables been place in same cutting board with meat that cooked in several different doneness.

The temperature of the meat is out of the danger zone when it leaves the kitchen. However, no effort is made to keep these products hot once they reach the dining room. The carver periodically wipes his carving utensils with a damp kitchen towel.

What steps should the manager take to correct the food safety problems that exist in the facility?

(10 marks)

END OF EXAM PAPER