

**FACULTY OF CULINARY ARTS****FINAL EXAMINATION**

Student ID (in Figures) :

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Student ID (in Words) :

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Course Code & Name : **CUL1504.V2 FUNDAMENTAL OF CULINARY ARTS**

Semester &amp; Year : May – Aug 2021

Lecturer/Examiner : W EDIE AZLIE

Duration : 3 Hours

**INSTRUCTIONS TO CANDIDATES**

- This question paper consists of 2 parts:**  
**PART A (60 marks) : SIX (6) short answer questions. Answers are to be written in the Answer booklet provided.**  
**PART B (40 marks) : TWO (2) Essay questions. Answers are to be written in the Answer Booklet provided.**
- Candidates are not allowed to bring any unauthorized 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 = 4 (Including the cover page)**

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

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

1. a Most food-borne illness is the result of eating food that has been contaminated. In your own words, define food contamination. (2 Marks)
- b Food safety and sanitation is an essential of the food industry. As a Chef, this is one of the important ways of demonstrating pride is in the area of sanitation and safety. Justify in detail, what would happen if a chef didn't take it seriously with food sanitation and safety. (8 Marks)
2. a List the **THREE (3)** group of shellfish. (3 marks)
- b Specify **SEVEN (7)** checklists to examine the freshness of the fish. (7 Marks)
3. A sauce works like a secret tool for every chef. They believe that good quality of sauces is the pinnacle of all cooking; both in the skill they require and, in the interest, and excitement they can give to food. Regardless how simple the dishes are, sauce preparations techniques are basic skills you will need in all your cooking.
  - a List **FIVE (5)** type of mother sauces normally used as a major sauce for secondary sauces. (5 Marks)
  - b By answering questions 3(a), specify **FIVE (5)** finishing techniques frequently use in preparing the sauces. (5 Marks)
4. Describe the **FIVE (5)** methods of moist heat cooking. (10 marks)
5. The modern kitchen must be consistently operating like a well-oiled machine with every staff playing a role and collaborating to deliver the best service and customer to deliver. Chef Auguste Escoffier, who responsible to developed "**The Brigade System**" to many modern kitchens adapt today. Finally, Escoffier achieved fame through his efforts to simplify and modernise the very traditional and elaborate style of his predecessor.
  - a Explain the purpose of **The Brigade System** developed by Chef Auguste Escoffier. (2 Marks)
  - b In answering question 1(a), identify **FOUR (4)** roles in the commercial kitchen (8 Marks)

hierarchy in order to maximise the efficiency.

6. The French chemist Louis Camille Maillard, one of the first scientists who gave a more general idea on the reaction, the Maillard reaction is a relatively complex process that involves heat-induced chemical reactions between proteins and reducing sugars. Pertaining to this statement, answer the further questions below accordingly.
- a Briefly explain why Maillard Reaction is important? (2 marks)
  - b List **FOUR (4)** common examples of the changes in Maillard reaction. (4 Marks)
  - c Justify what happen during a Maillard reaction, and how does temperature affect Maillard reaction? (4 Marks)

**END OF PART A**

**PART B : ESSAY QUESTIONS (40 MARKS)**

**INSTRUCTION(S) :** Answer **TWO (2)** essay questions. Write your answers in the Answer Booklet(s) provided.

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1. Health and obesity issues have led to increased demand for healthy food products such as salads and are expected to positively impact the salad dressing and mayonnaise market. The market is expected to grow owing to the rise in demand for convenience, ready to eat, and nutritional food products. Furthermore, consumer demand for food products comprising of organic and natural ingredients, assisting weight loss, and carrying health benefits is on a rise. These trends have positively impacted the food market as well as the salad dressing and mayonnaise market.
  - a. List the **THREE (3)** categories of salad dressing used today in the market. (3 marks)
  - b. Briefly explain the reason why mayonnaise become curdling at certain stage, and how to rescue the mixture of curdled mayonnaise? (5 marks)
  - c. Explain the **FIVE (5)** types of salad in modern menu. (12 Marks)
  
2. The revolution of cooking has evolved massively so has the methods of cooking too. Cooking has been practiced since ages. Earlier the ancient man ate only raw food, once accidentally a piece of meat fell into the fire and it got roasted. Today, every kitchen has equipped with modern equipment & hi-tech kitchen appliances, and one of it is "*Sous Vide*" cooking, most of the modern restaurant will used sous vide machine in their daily operation.
  - a. Based on the statement above, define "*Sous Vide*" cooking. (2 Marks)
  - b. Justify the **TWO (2)** techniques usually used in "*Sous Vide*" cooking. (8 marks)
  - c. List the advantages and disadvantages of "*Sous Vide*" cooking. (10 Marks)

**END OF EXAM PAPER**