



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1593 INTRODUCTION TO CULINARY AND KITCHEN HYGIENE**
 Semester & Year : May – Aug 2021
 Lecturer/Examiner : W EDIE AZLIE
 Duration : 3 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:
PART A (60 marks) : SEVEN (7) 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.
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 = 4 (Including the cover page)

PART A : SHORT ANSWER QUESTIONS (60 MARKS)

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

1. Define the differences between Kitchen equipment and kitchen utensils. (4 marks)

2. Mise en place is the essential for every chef to ensure all the process before, during and after cooking process run smoothly. Therefore, planning and organizing is very important for any kind of production. Briefly explain, the best solution for chef to make sure the progress and process at certain stage run systematically. (6 marks)

3. a List **THREE (3)** categories of ingredients during preliminary cooking and flavouring. (2 marks)

- b Briefly explain **FOUR (4)** characteristic process of flavouring. (8 Marks)

4. Describe the **FIVE (5)** methods of dry heat methods. (10 marks)

5. Meat is an excellent source of protein, which is essential for any healthy diet. It helps build and repair muscle as well as help maintain healthy hair, bones, skin and blood. Due to its High Biological Value (HBV), protein obtained from meat is easily digested and thus absorbed quickly and effectively by the body. In food service business perspective, meat is the most important part to increase the revenue.
 - a Define “doneness”. (2 Marks)

 - b “Game” is considered as speciality meat. Specify at least **TWO (2)** the types game meats. (2 Marks)

 - c When it comes to preparing meat dishes, there are variation of doneness you need to fulfil in order to achieve the perfect doneness for meat preparations. List and briefly explain the variation of doneness in meat preparations. (6 Marks)

6. Mary Antoine Careme & Auguste Escoffier are two important figures in world of Culinary. Undoubtedly, their initiations and contribution until today were beneficial for all culinarian practices especially new talent in to carry on their legacy they left behind. As culinary students, can you explain the advantages & disadvantages their theory to the modern era and the appropriate of their factor's basic ways of kitchen organization.

(10 Marks)

7. Bacteria can live in hotter and colder temperatures than humans, which known as the Temperature Danger Zone (TDZ). Based on the statements, explain atleast **FIVE (5)** conditions of bacteria growths.

(10 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.

1. A soup is a flavourful and nutritious liquid food served at the beginning of a meal or a snack. Traditionally in France, soupé was a slice of bread on which the contents of a cooking pot (potage) were poured. Basically, soup was designated as unstrained vegetable meat or fish soups garnished with bread, pasta, or rice. The presentation of a soup is also very important as we know that this would create the first impression on guests.
 - a. Identify any **TWO (2)** categories of soup (2 marks)
 - b. Briefly explain the various types of clear soup. (8 Marks)
 - c. Briefly explain the various types of thin soup. (10 marks)

2. A sauce works like a seasoning. Many chefs believe that good sauces are the pinnacle of all cooking; both in the skill they require and, in the interest, and excitement they can give to food. No matter where you work, sauce making techniques are basic skills you will need in all your cooking.
 - a. Describe the **FIVE (5)** mother sauces are and provide **ONE (1)** example of a small sauce that could be derived from each of the leading sauces. (10 marks)
 - b. Explain the **FIVE (5)** finishing techniques which you can apply to your sauce. (10 marks)

END OF EXAM PAPER