

FACULTY OF HOSPITALITY AND TOURISM

SCHOOL OF HOSPITALITY

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) :

Subject Code & Name : **HOS1113 FOOD HYGIENE AND NUTRITION ALIMENTATION**

Semester & Year : MAY2021

Lecturer/Examiner : Haryati Abu Husin

Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 3 parts:

PART A (20 marks) : TWENTY (20) multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.

PART B (60 marks) : SIX (6) 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.

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 =8 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (60 MARKS)

INSTRUCTION(S) : SIX (6) short answer questions. Answer ALL questions in the Answer Booklet(s) provided

1. Discuss **FOUR (4)** different methods of storing fresh vegetables ,such as green leafy vegetables in a restaurant kitchen. (10 marks)
2. Elaborate **FIVE (5)** importance of food labeling for consumer. (10 marks)
3. Your factory manufactures fresh yogurt. Discuss **FOUR (4)** methods on how you would be able to store and the method of transporting these products without damaging their qualities. (10 marks)
4. Elaborate **FIVE (5)** factors that affect food selection . (10 marks)
5. Elaborate any **FIVE (5)** requirements of practicing Halal in food and beverage outlet/ premises (10 marks)
6. Describe **FIVE(5)** facts regarding the nutrient values in condensed milk (10 marks)

END OF PART B

PART C : ESSAY QUESTION (20 MARKS)

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

Discuss the **FOUR (4)** factors influencing food requirements. (20 marks)

END OF QUESTION PAPER