



Private & Confidential

FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1153 Kitchen and Hygiene Management**
Trimester & Year : May – August 2022
Lecturer/Examiner : Nina Marlina Idris
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 3 parts:
PART A (30 marks) : Answer all THIRTY (30) multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.
PART B (50 marks) : NINE (9) short answer questions. Answers are to be written in the Answer Booklet provided.
PART C (20 marks) : Answer TWO (2) 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.

PART B : SHORT ANSWER QUESTIONS (50 MARKS)

INSTRUCTION(S) : NINE (9) short answer questions. Answer **ALL** questions in the Answer Booklet(s) provided.

1. Briefly explain the term below and give an example for each term.
 - a. Cross Contamination (2 Marks)
 - b. Chemical Hazards (2 Marks)
 - c. Food Allergen (2 Marks)

2. One of the fundamental requirements of any foodservice operation is cleanliness not only of the facility but of the employees. Employees must know how to appropriately clean and sanitize food contact surfaces. It should be washed, rinsed and sanitized. Describe **FOUR (4)** suitable period to clean the food contact surfaces. (4 Marks)

3. Microwave ovens can cook unevenly and leave "cold spots," where harmful bacteria can survive. For this reason, it is important to use the following safe microwaving tips to prevent foodborne illness. Identify **FOUR (4)** safe methods in cooking food using microwave. (4 Marks)

4. Cooling is a critical control point, or a point at which reaching proper temperatures within an appropriate time period can help ensure that a food is safe to eat. Cooks must know the proper procedures for cooling food and monitor the temperature of food as it cools. Distinguish **FIVE (5)** practices for cooling food in the foodservice establishment. (5 Marks)

5. Kitchens can be divided into sections. Identify all the sections in detail. (5 marks)

6.
 - a. State **EIGHT (8)** job tasks of the Executive Chef. (8 marks)
 - b. State **THREE (3)** job tasks of the Assistant Chef (*Le Commis Chef*) (3 marks)

7. Thawing is primarily used for frozen meats, poultry and seafood as most vegetables can be cooked without thawing. It is important to follow these guidelines to thaw safely because bacteria can multiply rapidly when left unrefrigerated for more than two hours. Name **FOUR (4)** acceptable ways to thaw frozen foods. (4 Marks)

8. Give **FIVE (5)** basic steps for cleaning and disinfecting a kitchen. (5 marks)
9. One of the most effective ways we have to protect ourselves and others from illness is good personal hygiene. This means washing your hands, especially, but also your body. As a student in hospitality field, you should be able to recognize the components of a good personal hygiene in a program. Thus, outline **SIX (6)** elements of a good personal hygiene if you are conducting a food safety awareness program. (6 Marks)

END OF PART B

PART C : ESSAY QUESTIONS (20 MARKS)

INSTRUCTION(S) : TWO (2) Essay question. Answer ALL questions in the Answer Booklet(s) provided.

Given below is a food safety case study.

1. Susan Jones is a manager of the American Café, located in Alpha's Grocery Store. On this day, Susan performs an inspection of the large, walk-in refrigerator. During the inspection, Susan notices that raw chicken for the rotisserie is not covered during thawing and the chicken is stored directly above several washed heads of lettuce. Other food items are stored in covered containers that are not labeled or dated. Susan also notices that boxes of produce have been stacked closely together on the floor of the walk-in cooler, and the thermometer is hanging from the condensing unit.

Sources from: McSwane, D., N. Rue, and R. Linton. 2000. Essentials of Food Safety & Sanitation, 2nd Edition. Prentice Hall, Upper Saddle River, NY

- a. What food safety hazards exist in the walk-in refrigeration unit? (5 Marks)
- b. State **ONE (1)** of the hazards that might result in food contamination. (1 Mark)
- c. What should be done to correct the problems that Ms. Jones observed during her inspection? (4 Marks)

2. Johnny worked up a healthy appetite playing on the monkey bars of Cute Kids Daycare. As he walked inside, Johnny smelled the appetizing aroma of fresh chicken chops cooking in the frying pan. His tummy began to rumble as he glanced in the kitchen to see Mrs. Martha preparing a fresh fruit salad. She opened a bag of apples, sliced them into bite-sized pieces and placed them in a bowl. She put the rest of the apples back in the refrigerator and glanced at the thermometer hanging on the rack. It read 7°C. By this time, the chicken chops in the pan were nicely browned. Mrs. Martha cut the chicken chop in half, said, "Looks done to me", and removed them from the pan. With her bare hands, she took the rest of the chicken chops out of the package, and put them in the warm skillet. Once she had them sizzling, she walked back to the refrigerator. She took a few handfuls of grapes out of a bag, popped a few in her mouth, and placed them with the apples.

Mrs. Martha's helper, Mrs. Sue, came running in the center apologizing for being late. She explained she was up all night and "couldn't keep anything down." She hurriedly put on her apron and stirred the mac-n-cheese on the stove. She decided to do a taste-test and pulled the ladle out of the pot, tasted the mac-n-cheese and declared it to be perfect! Then she placed the ladle back in the pot. Mrs. Sue picked up the jug of milk that Mrs. Martha used to make the mac-n-cheese and noticed it felt a little warm. She then poured milk into the glasses and put the chicken chops, mac-n-cheese, and fruit

salad onto the children's plates. To Johnny's delight, she told the children that lunch was ready and they came anxiously to the kitchen. After washing their hands, they sat down to eat.

While the children were enjoying their meal, Mrs. Martha wiped the counter with a damp washcloth, wiped her hands on her apron, and smiled at the children enjoying the food she had prepared for them. Mrs. Sue asked how she could help clean up, but Mrs. Martha told her not to worry, she'd take care of it later. Five hours later, Mrs. Sue realized the mac-n-cheese was still sitting out. She put the leftovers in the fridge for use later in the week. She didn't want to waste that yummy food! She also remembered seeing some good-looking local crabs and fish being sold on the side of the road and decided to stop there on her way home to treat the kids tomorrow.

Web Site Source: www.doh.state.fl.us/ccfp/

Identify possible food risks (if any) from the following Fight Bac! Guidelines:

- | | |
|-------------|-------------|
| a. Clean | (2.5 Marks) |
| b. Separate | (2.5 Marks) |
| c. Cook | (2.5 Marks) |
| d. Chill | (2.5 Marks) |

END OF EXAM PAPER