



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1504.V2 FUNDAMENTAL OF CULINARY ARTS**
 Semester & Year : MAY – AUG 2022
 Lecturer/Examiner : W EDIE AZLIE
 Duration : 3 Hours

INSTRUCTIONS TO CANDIDATES

1. 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.
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 = 5 (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. Potato precisely known as (*Solanum tuberosum*), in the nightshade family (solanaceae) grown for its starchy edible tubers. Today, potatoes are frequently served whole or mashed as a cooked vegetable and are also ground into potato flour, used in baking and as a thickener for sauces.
 - a. Potato is classified according to their starch content, List **FOUR (4)** varieties of potatoes. (4 Marks)
 - b. Briefly explain, why potatoes turn into “green spot”? and is it harmless or poisonous? (6 Marks)

2. Organic food become new option for consumer who is practising a healthy diet especially related with food ethic and preference. Consumer has so many choices or substituted component in a way to compose their healthy plate. Consumer can change a norm butter rice to pasta, grain, or legumes to create healthy diet to achieve their healthy lifestyle.
 - a. List at least **TWO (2)** types of legumes. (2 Marks)
 - b. Grains are the edible seeds of various members of the grass family. Classify **FOUR (4)** parts of grains. (8 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. In line with answering questions 3(a), specify **FIVE (5)** finishing technique frequently use in preparing the sauces. (5 Marks)

4. Cookery is the art of preparing food for the table by dressing, or by the application of heat in some manner. Principal methods commonly employed are roasting, broiling, baking, boiling, stewing, simmering, steaming, and frying. Therefore, in scientific perspective there are specific cooking method always involved with food science.
- a. Briefly explain the term of Coagulation. (2 Marks)
 - b. List **THREE (3)** types of cooking method. (3 Marks)
 - c. List **FIVE (5)** protein major components. (5 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 hierarchy to maximise the efficiency. (8 Marks)
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)

"Believe it you can...and you're halfway there"
-Theodore Roosevelt-

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. Aside from hygiene and sanitation, bacteria are one of the main concerns of a chef, bacteria require certain factors for growth, and it must be always monitored. You are required to: -
 - a. Briefly explain **SIX (6)** the factors required for bacterial growth (10 marks)
 - b. Out of the factors identified in the above questions, which two factors can be controlled by the chef? Provide example for each factor. (4 marks)
 - c. Explain how many ways bacteria can be spread? (6 marks)

2. The harmony of ingredient flavours and aromas the chef creates by competently combining ingredients followed by primary flavour whereby the most important flavours of a given preparation are those of its main ingredients. In other side, supporting flavours will support and enhance the primary flavours of the main ingredients.
 - a. Define the differences between flavour and seasoning. (4 Marks)
 - b. Briefly explain the uses and the types of Herbs and Spices towards cooking process. (16 Marks)

END OF EXAM PAPER