



## SCHOOL OF CULINARY ARTS

## FINAL EXAMINATION

Student ID (in Figures) : 

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Student ID (in Words) : \_\_\_\_\_  
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Subject Code & Name : **CUL1143 Food Commodities**  
 Semester & Year : May – August 2023  
 Lecturer/Examiner : Nurul Fadhillah Binti Ahmad Fakhry  
 Duration : 2 Hours

**INSTRUCTIONS TO CANDIDATES****1. This question paper consists of 3 parts:**

**PART A(30 marks) : THIRTY (30) multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.**

**PART B (50 marks) : EIGHT (8) short answer questions. Answers are to be written in the Answer Booklet provided.**

**PART C (20 marks) : ONE (1) long answer questions. 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 of Hospitality 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 = 10 (Including the cover page)]**

**PART B : SHORT ANSWER QUESTIONS (50 MARKS)**

**INSTRUCTION(S) : EIGHT (8) short answer questions. Answer ALL questions in the Answer Booklet(s) provided.**

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1. Describe **SIX (6)** guidelines for using herbs and spices (12 marks)
2. Distinguish between the storage Fresh herbs and Frozen herbs (6marks)
3. Salt is widely used as seasoning ingredient throughout the world. Classify **SEVEN (7)** types of salt. (7marks)
4. Define the terms of “Fermentation” and Identify **THREE (3)** examples of fresh cheese. (5 Marks)
5. White rice appears in several forms. Explain the **THREE (3)** forms of white rice. (6 marks)
6. Interpret **FIVE (5)** of checking quality when purchasing fruits. (5marks)
7. Identify the **THREE (3)** important types of legumes. (3marks)
8. Differentiate in detail between ravioli, mezzelune and tortellini. (6 marks)

**END OF PART B**

**PART C : LONG ANSWER QUESTIONS (20 MARKS)**

**INSTRUCTION(S) : ONE (1) long answer questions. Answer ALL questions in the Answer Booklet(s) provided.**

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1. Potatoes is the most popular foods and most part, most neglected. Given the picture below is classified according starch content; Waxy potatoes, Mealy or starchy potatoes. Recognize all **FIVE (5)** images below and explain in details of each characteristic. (20marks)

a.



(4marks)

b.



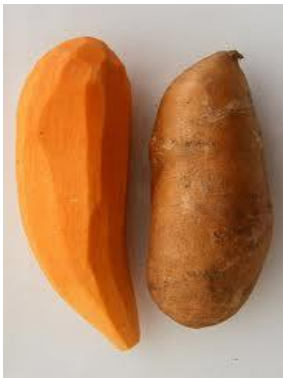
(4marks)

c.



(4marks)

d.



(4marks)

e.



(4marks)

**END OF EXAM PAPER**