

### FACULTY OF CULINARY ARTS

#### FINAL EXAMINATION

Student ID (in Figures)	:												
Student ID (in Words)	:												
Course Code & Name	:	<b>CUL</b> 1	153	Kito	hen	and H	lygie	ne M	lanag	eme	nt		
Trimester & Year	:	May	– Αι	Igus	t 202	3							
Lecturer/Examiner	:	Nuru	ıl Fac	dhilla	ah Ah	nmad	Fakh	ry					
Duration	:	2 Ho	urs										

#### **INSTRUCTIONS TO CANDIDATES**

1.	This question paper	tion 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)	:	SEVEN (7) 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 = 11 (Including the cover page

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

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

- 1. Briefly explain the term below and give an example for each term
  - a.Temperature Danger Zone(2 marks)b.Cross Contamination(2 marks)c.Chemical Hazards(2 marks)
  - d. Food Allergen (2 marks)
- 2. Microorganisms are small living organism that can cause foodborne illness and sometimes can lead to death. Identify **SIX (6)** factors that can contribute to microorganism growth.

(6 marks)

Using color coded chopping boards separates out different types of foods, such as raw meat and vegetable, helping you to reduce the risk of cross contamination.
 Indicate FOUR (4) best practices for using color-coded chopping boards?

(4 marks)

4. State SEVEN (7) job tasks of the Executive Chef. (7 marks)
5. Describe FIVE (5) areas of responsibilities being a supervisor? (10 marks)
6. Outline SIX (6) elements of a good personal hygiene if you are conducting a food safety awareness program. (6 marks)
7. Demonstrate THREE (3) basic ways of determining ventilation requirements for kitchens. (9 marks)

#### END OF PART B

# PART C : ESSAY QUESTIONS (20 MARKS)

**INSTRUCTION(S)** : Answer **ONE (1)** essay questions. Write your answers in the Answer Booklet(s) provided.

1. You are going to assist your friend to set up a kitchen with a traditional kitchen concept. Draw a traditional kitchen organization chart and specify all the job responsibilities for each section/staff in detail.

(20 marks)

#### **END OF EXAM PAPER**