

**FACULTY OF CULINARY ARTS**

**FINAL EXAMINATION**

Student ID(in Figures) : 

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Student ID (in Words) : \_\_\_\_\_

Subject Code & Name : **CUL 1593 INTRODUCTION TO CULINARY & KITCHEN HYGIENE**  
Semester & Year : May – August 2023  
Lecturer/Examiner : MD ANNUAR MD HASHIM  
Duration : 3 Hours

**INSTRUCTIONS TO CANDIDATES**

1. This question paper consists of 2 parts:  
PART A (60 marks) : NINE (9) short answer questions. Answer ALL questions in the Answer Booklet(s) provided.  
  
PART B (40 marks) : TWO (2) scenario questions. Answer ALL questions in the Answer Booklet(s) 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.

**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 of Hospitality.

**Total Number of pages = 4 (Including the cover page)**

**PART A : SHORT ANSWER QUESTIONS (60 MARKS)**

**INSTRUCTION(S)** : Answer ALL questions. Write your answer in the Answer Booklet provided.

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1. When storing food in the chiller, explain any **THREE (3)** criteria one should take into consideration. (3 marks)
2. Compare the differences between contamination and cross contamination. (4 marks)
3. Identify the differences between seasoning and flavouring. (4 marks)
4. When cooking small poultry, how would you identify whether it is cooked or not without the use of a thermometer? Provide **FOUR (4)** possible ways. (8 marks)
5. Identify and explain **SIX (6)** traditional cuts of fish. (6 marks)
6. Point out the **FOUR (4)** main ingredients used in making brown stock with explanation (8 marks)
7. Heat is transferred in various ways, identify and explain **THREE (3)** of them. (6 marks)
8. Distinguish the **THREE (3)** categories that Mollusks are separated into with explanations and provide an example for each. (9 marks)
9. Identify and explain **THREE (3)** dry methods of cooking and **THREE (3)** moist methods of cooking (12 marks)

**END OF PART A**

**PART B : SCENARIO QUESTIONS (40 MARKS)**

**INSTRUCTION (S)** : Answer ALL questions. Write your answer in the Answer Booklet provided.

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**Question 1**

Hygiene and sanitation plays an important part in the culinary profession. Proper standards and professionalism must be maintained to ensure safety of each individual in the kitchen and also the safety of the customers that dine in the restaurant. You are required to answer the following:-

- a. Describe **FIVE (5)** good practices of hygiene and sanitation in the kitchen (5 marks)
- b. Discuss **FIVE (5)** reasons how poor hygiene and safety can affect the operation of a restaurant. (5 marks)
- c. Discuss the term “Danger Zone” and the breeding effects of bacteria below and above the danger zone (5 marks)
- d. Identify the range of Danger zone (2 marks)

**Question 2**

Eggs are an integral part in the culinary world because of its many usages hence, basic understanding is of utmost important for identifying eggs to ensure only the freshest are utilised. You are required to:-

- a. Illustrate an egg diagram and label the components (6 marks)
- b. Explain these **THREE (3)** main components of eggs.  
(i) Egg White (ii) Egg Yolk (iii) Egg Shell (9 marks)
- c. Provide **TWO (2)** examples of how one maintains the quality of the egg (2 marks)

- d. Figure 1 and figure 2 illustrate the appearance of an egg when it is at 1 day old and 7 days old, **compare** and **discuss** the changes that has taken place at 1 day old and 7 days old egg.  
(6 marks)

Figure 1:

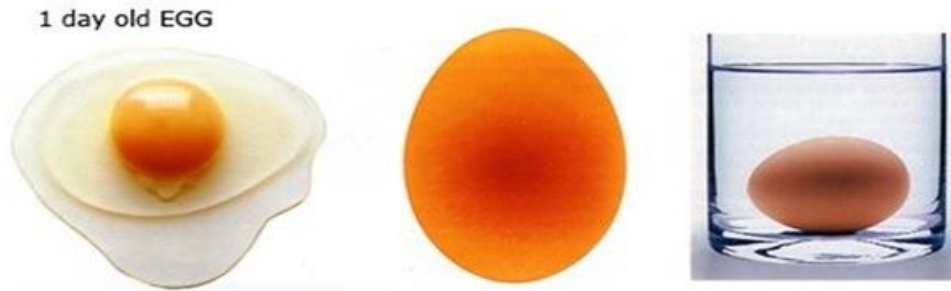


Figure 2:



**END OF EXAM PAPER**