



Private & Confidential

FACULTY OF HOSPITALITY AND TOURISM

SCHOOL OF HOSPITALITY

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Subject Code & Name : **HOS1113 FOOD HYGIENE AND NUTRITION ALIMENTATION**
Semester & Year : MAY - AUGUST 2023
Lecturer/Examiner : Ronald Willie Binati
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 3 parts:
PART A (20 marks) : TWENTY (20) multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.
PART B (60 marks) : SIX (6) 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

PART A : MULTIPLE CHOICE QUESTIONS (20 MARKS)

INSTRUCTION(S) : **TWENTY (20)** multiple choice questions. Shade your answers in the Multiple Choice Answer Sheet provided. You are advised to use a 2B pencil.

PART B : SHORT ANSWER QUESTIONS (60 MARKS)

INSTRUCTION(S) : SIX (6) short answer questions. Answer ALL questions in the Answer Booklet(s) provided

1. Elaborate on the components of healthy meals. (10 marks)
2. Your factory manufactures yogurt drinks. Discuss how you would be able to store and transport these products without damaging their quality. (10 marks)
3. Elaborate on the importance of these components in food labeling : (10 marks)
 - a. Statement of identity
 - b. Net contents
 - c. Ingredients list
 - d. Name and address
 - e. Nutrition information
4. Explain **FIVE (5)** functions of protein. (10 marks)
5. Illustrate in a diagram that shows the food distribution relationship between manufacturer, wholesaler, retailer , company (restaurants, catering and hotels) and consumer. Then using the diagram, elaborate on the functions of each of the **food distributors** (10 marks)
6. State the hygiene requirements in a restaurant. (10 marks)

END OF PART B

PART C : ESSAY QUESTION (20 MARKS)

INSTRUCTION(S) : ONE (1) essay question. Answer ALL questions in the Answer Booklet(s) provided.

1. Elaborate on the factors that affect microbiological spoilage in food. (20 marks)

END OF QUESTION PAPER