



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) :

Course Code & Name : **CUL1343 KITCHEN LAYOUT AND DESIGN**
 Semester & Year : May – August 2024
 Lecturer/Examiner : Mohd Rafie Bin Mohd Taib
 Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:
PART A (30 marks) : THIRTY (30) multiple choice questions. Answers are to be shaded in the Multiple-Choice Answer Sheet provided.
PART B (70 marks) : NINE (9) short 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 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 = 9 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (70 MARKS)

INSTRUCTION(S) : NINE (9) short answer questions. Answer ALL questions in the Answer Booklet(s) provided

1. **HACCP** is Hazard Analysis Critical Control Point. Reviewing recipes, paying careful attention to times for thawing, cooking, cooling, reheating and handling of leftovers is one of the safety priorities that HACCP do. State **SEVEN (7)** basic steps in **HACCP**.
(7 Marks)
2. Food Safety is very important in Commercial Kitchen. Explain in details **THREE (3)** types of food safety threats in commercial kitchen.
(6 Marks)
3. Waste management is a good habit for every food handler to save the food cost. Outline down **FOUR (4)** good reasons to reduce waste of food.
(8 Marks)
4. Identify **SEVEN (7)** ways that can save energy in the kitchen.
(7 Marks)
5. There are some noise abatements in the kitchen. List down **SIX (6)** kitchen noise control.
(6 Marks)
b. Name **FIVE (5)** types of gas burners.
(5 Marks)
6. Preventive maintenance is an essential part of keeping the system working at its best.
(7 Marks)
7. List down **SIX (6)** commandments in fire safety.
(6 Marks)
8. There are plenty miscellaneous inventions and trends in technology. Illustrate them.
(6 Marks)
9. Every rule and regulation are so important to avoid accident happens in the kitchen.
a. Outline **SIX (6)** safety rules for gas.
(6 Marks)
b. Outline **SIX (6)** safety rules for electricity
(6 Marks)

END OF PART B

END OF EXAM PAPER