

**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 2024  
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) : TEN (10) 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 of Hospitality.

**[Total Number of pages = 10 (Including the cover page)]**

**PART A : MULTIPLE CHOICE QUESTIONS (30 MARKS)**

**INSTRUCTION(S)** : Questions 1-30 are multiple choice questions. **Circle** your answers in the Multiple Choice Answer Sheet provided. You are advised to use a 2B pencil.

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1. The term 'radiation' refers to:
  - a. the passing of heat from its source in direct rays until it falls on an object in its path
  - b. the transfer of heat through a fluid, which may be liquid or gas
  - c. the transferring of heat through a solid object by contact
  - d. the use of an electric or ceramic element heated to such a high temperature that it gives off waves
  
2. Why are carbohydrates, fats and proteins important in the diet?
  - a. They help in growth and repair of body functions.
  - b. They help to regulate body functions.
  - c. They supply certain vitamins in body.
  - d. They supply energy to body functions.
  
3. Which of the following combinations is **INCORRECT**?
  - a. Cabbage family → broccoli, cauliflower and brussels sprouts
  - b. Gourd family → eggplant, rutabaga, and sweet and hot peppers
  - c. Onion family → leek, garlic, and shallot
  - d. Seed and pods → beans, peas, corn and okra
  
4. Which of this **DOES** belong to the *pommes* variety?
  - a. Bosc
  - b. Granny Smith
  - c. Sunkist
  - d. Valencia
  
5. The edible seeds of various members of grass family. Each seed consists of **FOUR (4)** parts. Which of this is **INCORRECT**?
  - a. Bran
  - b. Hulk
  - c. Endosperm
  - d. Germ

6. Fiber in plant gives structure to:
- firmness
  - softness
  - sweetness
  - tenderness
7. Which of the following is **NOT** a member of the roots and tubers family?
- Beet
  - Carrot
  - Leek
  - Parsnip
8. I am both sweet and hot members of capsicum family, have fleshy walls and hollow interior with seedy core just below stem. I am also known as:
- bell pepper
  - black pepper
  - pink pepper
  - white pepper
9. What is the definition of a fruit?
- A plant that commonly disseminates seeds.
  - An organ that develops from the ovary of the flowering plant and contains one or more seeds.
  - Fleshy without seed-associated structures of a plant that are sweet or sour and edible in the raw state.
  - Fruit that consists of many seeds.
10. What type of heat causes sugar to caramelize quickly and burn?
- Dry heating
  - High heating
  - Low Heating
  - Moist Heating
11. Energy that heat through a solid object by contact is called:
- conduction
  - conjunction
  - convection
  - conversion

12. Spice blends in 'curry powder' consist of:
- black peppers, cinnamon, cloves, coriander, cumin, ginger, mace and turmeric
  - black peppercorns, nutmeg, cloves, cilantro, onions, ginger, garlic and salt
  - cardamom, cinnamon, cumin, cloves, black peppercorns, nutmeg and paprika
  - cinnamon, cardamom, ginger, coriander, turmeric, poppy, white peppercorn and dill
13. Literally four spices in French, is a peppery mixture of black peppercorns, nutmeg, cloves and dried ginger is known as:
- garam masala
  - pickling spice
  - quatre-epices*
  - quarter spice
14. Define the terms of "**Homogenized**"?
- Group of living organisms (yeasts, molds, certain bacteria) that cause fermentation.
  - Product result from souring of skimmed/partially skimmed milk with culture lactic acid bacteria.
  - Milk process which fat droplets emulsified and cream make uniform or similar and does not separate
  - Curdled milk from stomach of unweaned (infants or young) calf, contain rennin, used in curdling milk for cheese.
15. Dairy product is commonly made using cow's milk.  
Which from the below are **NOT** under the product that is made from fresh milk.
- Low Fat Milk
  - Skim Milk
  - Pasteurized Milk
  - Whole Milk
16. Define the processes of modern cheese making. Which is **INCORRECT**?
- Milk and its pretreatment
  - Coagulating
  - Skimming
  - Acidification of milk

17. \_\_\_\_\_ contain complete proteins.
- Grains and dried beans
  - Dairy products and nuts
  - Meats, poultry, fish and eggs
  - all of the above
18. Which of the following is correct to minimize nutrient loss in vegetables?
- Do not soak vegetables in water for too long Fruit-vegetables Tubers
  - Salads should be served immediately
  - Peel vegetables thinly
  - Prepare vegetables in advance and keep them out for long**
19. Which of the statement below is **WRONG** about organic food?
- Free from contamination by human or industrial waste
  - It must be reared without the routine use of antibiotics
  - Processed with food additives
  - Without the use of artificial fertilizer when they are grown
20. Fresh vegetables should be selected according to seasonal availability. Using it at the peak of its season has several advantages. Which is **INCORRECT**?
- Price is at its lowest
  - Selection is at its greatest
  - The vegetables colour, flavor and texture are at their peak
  - Variation is at its greatest
21. Lemons, limes, tangerines and oranges are commonly known as citrus fruits. Why is lemons and limes not able to be canned in syrup?
- Availability in the market
  - Perfect for flavouring desert and confectionary
  - Their strong acidic flavour
  - To tart to be eaten raw
- I and III
  - II and IV
  - II and III
  - III and IV

22. Which of the following fruits is under the category 'drupe'?
- strawberry and blueberry
  - apples and pears
  - plums and apricots
  - oranges and limes
23. \_\_\_\_\_ acts on the taste buds rather than changing the actual flavor of the food to which it has been added.
- Wine and brandy
  - Salt
  - Pepper
  - MSG
24. Which of the following are the **CORRECT** guidelines for the usage of herbs and spices?
- Be familiar with each spice's aroma, flavour and effect on food
  - Do not store dried herbs and spices in a cool place, tightly covered in an opaque container
  - Excessive spices do not dominate the flavour of the dishes
  - Heat, light and moisture cause herbs and spices to lose freshness
25. \_\_\_\_\_ pepper corn berries are less pungent, and mainly used in sauces, meat, fish and poultry.
- Black
  - Pink
  - Red
  - White
26. Which of the following is the **CORRECT** combination of Chinese Five Spice?
- black peppercorns, red chilies, allspice, mustard seeds and dill
  - cardamom, cinnamon, cumin, black peppercorns and nutmeg
  - sweet black peppers, cinnamon, coriander, ginger and turmeric
  - szechuan pepper, star anise, cloves, cinnamon and fennel seeds

27. Italian Classic basil sauce made from fresh basil, pine nuts, parmesan or pecorino cheese and olive oil is called:
- pesto
  - relish
  - tabasco sauce
  - Worcestershire sauce
29. These are the definition of curdling **EXCEPT?**
- Heat milk in double boiler/steamer rather than over direct heat**
  - Stabilized them with starch
  - Reduce temperatures and cooking time
  - Temper cream and milk before adding into hot liquid
30. Food/ingredients do not contain any human parts/its derivatives that not permitted during preparation, processing, packaging, storage or transportation refers to?
- Organic food production standards
  - Food permitted under the *shariah* law
  - Heat transfer process
  - Planning and organization production

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

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

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1. Vegetables are divided into either botanical relationships or edible specific parts. Classify the **FIVE (5)** categories of vegetables (5marks)
2. Explain **FIVE (5)** of checking quality when purchasing fruits. (5marks)
3. Salt is widely used as seasoning ingredient throughout the world. Classify **TEN (10)** types of salt. (10marks)
4. Describe the **SEVEN (7)** processes of making and **THREE (3)** examples of fresh cheese. (10marks)
5. White rice appears in several forms. Explain the **THREE (3)** forms of white rice. (5marks)
6. List **FIVE (5)** types of potatoes in market form. (5marks)
7. List and explain **FOUR (4)** soup pasta varieties. (10marks)



**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. Spices and herbs are defined as plant derived substances that add flavor to any dish. List and describe **FIVE (5)** types of Herb and **FIVE (5)** types of spices.

(20marks)

**END OF EXAM PAPER**