



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Subject Code & Name : **CUL1103 Basic Culinary**
Semester & Year : May - August 2016
Lecturer/Examiner : Andy Woon
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:
PART A (30 marks) : 30 multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.
PART B (70 marks) : EIGHT (8) 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 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 = 9 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (70 MARKS)

INSTRUCTION(S) : EIGHT (8) short answer questions. Answer ALL questions in the Answer Booklet(s) provided.

- 1 a. Define the term trussing. (2 marks)
- b. List **TWO (2)** main purposes of trussing poultry. (4 marks)
- 2 a. What is a mandolin? (2 marks)
- b. Explain the **THREE (3)** benefits for using a mandolin for vegetable preparation. (3 marks)
- 3. Identify **FIVE (5)** methods to determine whether a roast chicken is cooked. (10 marks)
- 4 a. Leading sauces are made from liquid and thickening agent. Fill up the columns with the correct answers. You are required to copy the table below into your answer booklet. (6 marks)

Leading sauce	Liquid	Thickening agent
Veloute	White chicken stock	
<i>Espagnole</i>		
	Milk	White roux
	Clarified butter	

- b. Copy all the leading sauces listed in **4a** and name **TWO (2)** final sauces for each category. (4 marks)
- c. Define the term 'deglaze' in sauce making. (2 marks)
- 5 a. List and explain the **FOUR (4)** categories of thick soup. (8 marks)
- b. Name **TWO (2)** soups from each category listed in **5a**. (4 marks)
- c. Suggest **FIVE (5)** toppings that are suitable to be served with thick soup. (5 marks)
- 6. You are conducting a salad making workshop for a group of eight persons.
 - a. As a trainer, list and explain the structure of a plated salad. (8 marks)
 - b. As a trainer, suggest **FOUR (4)** types of mayonnaise based salad to them. (4 marks)

7. Name the **FOUR (4)** common flavoured pasta doughs that can be found in the market. (4 marks)
8. Sometimes a green ring is found in hard-boiled eggs. Explain the scientific cause of this reaction. (4 marks)

END OF EXAM PAPER