

FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) :

Subject Code & Name : **CUL1143 FOOD COMMODITIES**
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) : Answer ALL SIX (6) 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 = 8 (Including the cover page)]

PART B : SHORT ANSWER QUESTIONS (70 MARKS)

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

- 1 a. What are food commodities? (4 marks)
- a. Explain how wide varieties of food products are spread all over the world. (8 marks)
2. Vegetables are divided into either botanical relationships or edible specific parts. Classify the **NINE (9)** categories of vegetables. (9 marks)
3. Botanists classify avocados, eggplants, peppers and tomatoes as fruits because they develop from the ovary of flowering plants and contain one or more seeds. Chefs, however prepare and serve them like vegetables such as avocados, Asian egg plants and sweet peppers. Describe and explain what should be done when buying and storing the 3 fruit-vegetables mentioned? (9 marks)
- 4 a. Explain in your own words. What is a condiment? (6 marks)
- b. Name and explain the **FIVE (5)** types of salt available. (10 marks)
- c. Apart from being a preservative, discuss other functions and usage of salt in food preparation. (3 marks)
- 5 a. Classify the **FOUR (4)** processing methods of whole milk. (4 marks)
- b. Explain in detail how whole milk is processed in **5a** above? (8 marks)
- 6 a. Define vinegar. (3 marks)
- b. Name **SIX (6)** types of vinegar that can be found and available in the market. (6 marks)

END OF EXAM PAPER