

SCHOOL OF HOSPITALITY MANAGEMENT

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Subject Code & Name : **CUL1184 Kitchen Operations and Hygiene**
Semester & Year : May - August 2016
Lecturer/Examiner : Suliza Hairon
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 3 parts:
 - PART A (30 marks) : Answer all THIRTY (30) multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.**
 - PART B (55 marks) : SEVEN (7) short answer questions. Answers are to be written in the Answer Booklet provided.**
 - PART C (15 marks) : Answer ONE (1) essay question. Write your answers in the Answer Booklet(s) provided.**
2. Candidates are not allowed to bring any unauthorized 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.

PART B : SHORT ANSWER QUESTIONS (55 MARKS)

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

1. a. Name and explain using dimensions any **SIX (6)** cuts of vegetables in French cooking. (6 marks)

2. a. Distinguish the difference between light meat and dark meat for chicken. (6 marks)

b. State **THREE (3)** main purposes of trussing a chicken. (3 marks)

3. a. What is a marinade and state **THREE (3)** categories of marinade ingredients? (4 marks)

b. Define the **THREE (3)** stages of set up for a standard breading station. Illustrate your answer. (6 marks)

4. a. Identify the conditions where bacteria can grow rapidly. (6 marks)

5. a. Specify and explain any **FIVE (5)** special cuts in fish preparation. (10 marks)

6. a. Draw a diagram of an egg and label each of its parts. (7 marks)

b. Differentiate the composition of egg yolk and egg white. (4 marks)

7. a. The chef has asked you to prepare mirepoix for use in making 4 litres of brown veal stock. Describe how to prepare the *mirepoix* for use in this stock. (3 marks)

END OF PART B

PART C : ESSAY QUESTIONS (15 MARKS)

INSTRUCTION(S) : Answer **ONE (1)** essay question. Write your answers in the Answer Booklet(s) provided.

1. Discuss how you would organise a modern kitchen in the context of standards of professionalism, skills level, classical brigade, and identify factors of an organized kitchen.

(15 Marks)

END OF EXAM PAPER