



SCHOOL OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Subject Code & Name : **DCA1303 Kitchen and Hygiene Management**
 Semester & Year : May - August 2016
 Lecturer/Examiner : Hasri Bin Hassan
 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 (50 marks) : SEVEN (7) short answer questions. Answers are to be written in the Answer Booklet provided.**
 - PART C (20 marks) : Answer ONE (1) essay question. 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 (50 MARKS)

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

1. Explain the contributions made by *Auguste Escoffier* in kitchen history. (4 marks)
2. Briefly describe the responsibilities of these sections in a traditional kitchen:
 - i. Sauce Section (*Le Saucier*) (2 marks)
 - ii. Roast Section (*Le Rotisserie*) (2 marks)
 - iii. Larder Section (*Le Garde Manger*) (2 marks)
 - iv. Butchery Section (*Boucher*) (2 marks)
 - v. Pastry Section (*Le Patisserie*) (2 marks)
3. List down the production circle of the menu for a restaurant. (9 marks)
4. Describe the supervisory tasks for Chef de *Partie* and Head Chef. (4 marks)
5. Using an example, verify objectives of simplifying the operation in work place. (3 marks)
6. a. What are the **THREE (3)** types of food hazards in food safety and provide examples for each category. (6 marks)
b. List steps in preventing falls when working in the kitchen. (6 marks)
7. A food and beverage purchaser should have knowledge of the items before it can be purchased. List the knowledge required. (8 marks)

END OF PART B

PART C : ESSAY QUESTIONS (20 MARKS)

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

1. As a team leader for the fire squad in the hotel, you are required to give training on fire safety. Prepare and write your notes on:

- i. Fire triangle
- ii. Firefighting equipment (20 marks)

END OF EXAM PAPER