



Private & Confidential

## 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 : **DCA1308 NUTRITION AND SENSORY ANALYSIS**  
Semester & Year : May -August 2016  
Lecturer/Examiner : Haryati Abu Husin  
Duration : 2 Hours

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#### **INSTRUCTIONS TO CANDIDATES**

1. **This question paper consists of 2 parts:**  
  
    **PART A (60 marks) : SIX (6) short answer questions. Answers are to be written in the Answer Booklet provided.**  
  
    **PART B(20 marks) : 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 =7 (Including the cover page)**

**PART A : SHORT ANSWER QUESTIONS (60 MARKS)**

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

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1. Create **ONE (1)** recipe for a teenager who is a swimmer with normal weight and without any health issue. (10 marks)
2. Elaborate how demographic factors can influence the type of food we select. (10 marks)
3. Elaborate **FOUR (4)** risk factors that cannot be changed for high blood pressure. (10 marks)
4. Elaborate on the nutritional risk factors for pregnant women. (10 marks)
5. Explain the functions of water for humans. (10 marks)
6. Discuss on ways for food manufacturers to market their healthy food products. (10 marks)

**END OF PART A**

**PART B : ESSAY QUESTION (20 MARKS)**

**INSTRUCTION(S)** : **ONE (1)** essay question. Answer **ALL** questions in the Answer Booklet(s) provided.

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1. You work for the Food Safety and Quality Assurance under the Ministry of Health Malaysia. You are required to give a talk to a group of restaurant managers and executive chefs working in fine dining restaurants in Malaysia. The title of your talk is 'The implementation of sensory analysis in restaurant establishment' . Provide your talk using a proper format.

(20 marks)

**END OF EXAM PAPER**