

**SCHOOL OF CULINARY ARTS****FINAL EXAMINATION**

Student ID

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Student Name

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Subject Code & Name : **DCA 2201 CATERING SERVICES**  
Semester & Year : May – August 2016  
Lecturer/Examiner : Mohd Zaidi Saleh  
Duration : 2 Hours

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**INSTRUCTIONS TO CANDIDATES**

1. This question paper consists of 3 parts:  
PART A (30 marks) : THIRTY (30) multiple choice questions. Answers are to be written in the Multiple Choice Answer Sheet provided.  
PART B (50 marks) : FIVE (5) short answers questions. Answers are to be written in the Answer Booklet provided.  
PART C (20 marks) : ONE (1) case study. 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.

**PART B : SHORT ANSWER QUESTIONS (50 MARKS)**

**INSTRUCTION(S) : FIVE (5) short answer questions. Answer all questions in this section. Write your answers in the Answer Booklet(s) provided.**

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1.
  - a. Define the term 'catering'. (4 marks)
  - b. Explain the differences between on premise and off premise catering. (5 marks)
  - c. List of **THREE (3)** examples of each in **1b** above. (6 marks)
2. The directors from Wendy's which produces fast food would like you to brief them about adulterated food because you are the expert and in charge of quality control. Identify them. (6 marks)
3.
  - a. Describe liability insurance in catering. (5 marks)
  - b. Provide an example in which this insurance is useful for the caterer. (4 marks)
  - c. Based on the insurance programme used by the caterer, evaluate what other compensations an employee is eligible for. (4 marks)
4.
  - a. List down the characteristics an event planner should have in order to succeed. (4 marks)
  - b. Explain the initial consultation and details required by an event planner. (6 marks)
5. Using your own word, describe the **TWO (2)** methods that can be applied for advertising. (6 marks)

**END OF PART B**

**PART C : CASE STUDY (20 MARKS)**

**INSTRUCTION(S) : ONE (1) case study. Answer all questions in this section. Write your answers in the Answer Booklet(s) provided.**

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**Food stall operator under food poisoning probe**

**BATU GAJAH:** The health department here is investigating a stall operator for allegedly selling food that caused 39 people to suffer severe food poisoning. Of the 39, seven have since been discharged, while three are still in the ICU of the Raja Permaisuri Hospital in Ipoh. The victims, 38 locals and a Myanmar national were hospitalised between 8am and midnight on Friday after they suffered from dizziness, diarrhoea, disorientation and muscle spasms. Health Ministry Director-General Datuk Dr Noor Hisham Abdullah in a statement, said the victims' were aged between two and 71.

"Based on their symptoms, we suspect the food they consumed has been contaminated by organophosphates (a common chemical compound in pesticides)," he said, adding that investigations revealed that they bought food from the same food stall in Siputeh on Friday."

As of noon today, Noor Hisham said nine patients were found to be suffering from low cholinesterase levels in their blood, which is an indicator of exposure to organophosphate compounds. He said the Perak State Health Department had since obtained food and water samples from the stall and from three factories in the vicinity.

Follow-up action includes surveillance over the next two weeks to identify cases that show clinical signs of food poisoning, case detection by visiting homes in the area and discussion with relevant agencies. Meanwhile, state health committee chairman Datuk Dr Mah Hang Soon said the food stall, which sold a variety of food, including nasi lemak, fried kuay teow and fried mee hoon had been closed pending investigations.

"We advise the regular customers to seek medical treatment if they have symptoms of food poisoning," he added.

*Source: <http://www.thesundaily.my/news/1719907>*

**Question 1 (15 marks)**

Based on the article above, evaluate how an authorized officer may order food premises or appliances to be put into hygienic and sanitary condition.

**Question 2 (5 marks)**

Interpret the convictions when a food premise or appliances are being put into hygienic and sanitary condition.

**END OF EXAM PAPER**