

**SCHOOL OF CULINARY ARTS**

**FINAL EXAMINATION**

Student ID (in Figures) : 

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Student ID (in Words) : \_\_\_\_\_

Subject Code & Name : **DCA2304 Garde Manger**  
Semester & Year : May-August 2016  
Lecturer/Examiner : Zulkifli Bin Hashim  
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 shaded in the Multiple Choice Answer Sheet provided.**
  - PART B (50 marks) : FIVE (5) short answer questions. Answer ALL questions in the Answer Booklet(s) provided.**
  - PART C (20 marks) : ONE (1) essay questions. Answer ALL questions in the Answer Booklet(s) 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) : FIVE (5)** short answer questions. Answer **ALL** questions in the answer booklet(s) provided.

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1. **Explain** the history and definition of *garde manger*. (10 marks)
2. **Describe** the elements of *hors d'oeuvre* in butler service and buffet service. (10 marks)
3. **Explain** the **THREE (3)** categories of cold soups. (10 marks)
4. Buffet platter work is among the most important duties of the *garde manger* department. Artistic ability is very important to a *garde manger* chef as he needs to plan, prepare, and execute a formal cold buffet. **Explain** the design and principle of a buffet platter. (10 marks)
5. **Define** the best procedure for safety and hygiene when handling raw meat and breakdown the method cooking and application for cold meat. (10 marks)

**END OF PART B**

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

**INSTRUCTION (S): Answer ALL questions.** Write your answer in the Answer Booklet provided.

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1. Discuss the basic principles involved in basic coating, decorating work, *aspic* and *chaud-froid* work in detail. (20 marks)

**END OF EXAM PAPER**