



Private & Confidential

SCHOOL OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Subject Code & Name : **DCA2403 Aseana Cuisine**
Semester & Year : May – August 2016
Lecturer/Examiner : Mohd Zaidi bin Saleh
Duration : 2 Hours

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 (40 marks) : SIX (6) short answers. Answers are to be written in the Answer Booklet provided.
PART C (30 marks) : TWO (2) 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 (40 MARKS)

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

1. Japanese and Korean cuisine use seaweed as a major ingredient. List **THREE (3)** types of seaweed used in both cuisines above and explain how it is used. (3 marks)
2. Name the country in column B according to the shrimp paste listed. You are required to copy the table below into your answer booklet. (5 marks)

Column A		Column B
Example:	<i>Belacan</i>	
1	<i>Kapi</i>	
2	<i>Terasi /trassi/terasi</i>	
3	<i>Ngapi</i>	
4	<i>Bagoong</i>	
5	<i>Mắm ruốc/ Mắm tép / Mắm tôm</i>	

3. a. Based on your understanding of Korean cuisine, state **ONE (1)** of reason why a Kimchi diet might solve all your problems? (3 marks)
b. Suggest **FIVE (5)** suitable dishes that is served with *Pancan*. (3 marks)
4. a. Which grain predominates in north and south China? Why? (4 marks)
b. How is the grain mentioned in **4a** prepared in China? (4 marks)
5. a. As the Sous Chef of the Japanese restaurant, the Executive Chef has approached you to prepare a standard recipe for making sushi rice to ensure consistency in the dish. Explain how you would prepare a detailed standard recipe from ingredients to methods of cooking. (8 marks)
b. Sushi is any dish made with sushi rice, identify and explain **FOUR (4)** examples. (6 marks)
6. As the Executive Chef you are doing a monthly inventory in the dry store and realise that there is a 70 kg red bean lying on the rack. How would you utilise the above ingredient as it will expire by next week? (4 marks)

END OF PART B

PART C : ESSAY QUESTIONS (30 MARKS)

INSTRUCTION(S) : TWO (2) essay questions. Answer ALL questions in the Answer booklet(s) provided.

1. Japanese cuisine is healthier than Pakistani cuisine. Discuss. (15 marks)

2. Filipino, Indonesia and Thai cuisine have a similarities in terms of ingredients, flavours and cooking methods. Discuss and explain these similarities. (15 marks)

END OF EXAM PAPER