



Private & Confidential

FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID(in Figures) :

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Student ID (in Words) : _____

Subject Code & Name : **CUL1504 PROFESSIONAL CULINARY STUDIES I**
Semester & Year : May - August 2017
Lecturer/Examiner : Suliza Hairon
Duration : 3 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:
PART A (60 marks) : EIGHT (8) Short Answer Questions. Answer ALL questions in the Answer Booklet(s) provided.

PART B (40 marks) : TWO (2) Essay Questions. Answer ALL questions in the Answer Booklet(s) provided.
2. Candidates are not allowed to bring any unauthorized 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 = 4 (Including the cover page)

PART A : SHORT ANSWER QUESTIONS (60 MARKS)

INSTRUCTION(S) : Answer **EIGHT (8)** short answer questions. Write your answers in the Answer Booklet(s) provided.

1. a. Describe the **FIVE (5)** mothers' sauces and provide **ONE (1)** example of small sauces that could be derived from each of the leading sauces.
(5 marks)
- b. Explain the **FOUR (4)** structure of the sauce.
(6 marks)
2. Food are composed of **FOUR (4)** components which are proteins, fats, carbohydrates and water. Explain all the physical and chemical reactions that affect these components of food.
(12 marks)
3. Describe the **SEVEN (7)** standards of quality in cooked vegetables.
(7 marks)
4. To marinate means to soak a food product in a seasoned liquid in order to flavour the product and tenderize the product. Identify the **FOUR (4)** types of marinating.
(8 marks)
5. Aging does not mean just storing meat in the refrigerator. There is a difference between aged meat and old meat. Conditions must be carefully controlled so the meat becomes naturally tender without spoiling. Distinguish between the dry aging and wet aging.
(6 marks)
6. Potatoes are classified according to their starch content. The amount of starch determines the use for which they are usually considered most suitable. State the differences between waxy and starchy potatoes.
(6 marks)

7. Specify the **FIVE (5)** types of moist heat cooking methods. (5 marks)

8. Explain the **FIVE (5)** categories of salad in modern menu. (5 marks)

END OF PART A

PART B : ESSAY QUESTIONS (40 MARKS)

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

Question 1

Today's kitchens look much different from those of Escoffier's day, even though our basic cooking principles are the same. The process of simplification and refinement, to which Careme and Escoffier made monumental contributions, is ongoing, adapting classical cooking to modern conditions and taste. Hence, the growth of the food service industry creates a demand for thousands of skilled people every year and many people are attracted by career that is challenging and exciting and, above all, provides the chance to find real satisfaction in doing a job well.

- a. Explain the **THREE (3)** major developments that significantly changed the food service industry in the 20th century.

(14 marks)

- b. Briefly explain the **THREE (3)** skills levels of food production personnel.

(6 marks)

Question 2

The versatility, popularity, and relatively low cost of poultry items make them ideal for all kinds of food-service operations, from elegant restaurants to cafeterias and fast-food restaurants. Also, chicken and turkey are popular among diet-conscious people because they are lower in fat and cholesterol than other meats. Learning about poultry is, in some ways, easier than learning about meats like beef and lamb. Because chickens, turkeys, and other poultry are much smaller, they are not cut up in such detail.

- a. Explain the classification and market forms of the poultry and how to handling and storing the fresh and frozen poultry.

(13 marks)

- b. Explain the techniques used to check the doneness for the cooked large and small birds.

(7 marks)

END OF EXAM PAPER