



Private & Confidential

**FACULTY OF CULINARY ARTS**

**FINAL EXAMINATION**

Student ID(in Figures) : 

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

Subject Code & Name : **CUL1514 PROFESSIONAL CULINARY STUDIES II**  
Semester & Year : MAY-AUGUST 2017  
Lecturer/Examiner : VINCENT PANG  
Duration : 3 Hours

**INSTRUCTIONS TO CANDIDATES**

1. This question paper consists of 2 parts:  
PART A (60 marks) : SEVEN (7) 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 = 3 (Including the cover page)**

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

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

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1. What are the nature of the food service industry and the purpose of implementing a food service system? (7 marks)
2. What are the differences between the Ayurveda and Ying and Yang concept? (8 marks)
3. Food apart from sustaining life holds many other purposes; differentiate food as symbolic, rituals and tradition with an example for each. (6 marks)
4. Humans as omnivores are often faced with a dilemma known as the omnivore paradox, what are the bases of a person to reject food under neophobia and provide examples for each. (9 marks)
5. Provide **FIVE (5)** disadvantages how you as the owner of a restaurant can suffer from using more convenient products. (10 marks)
6. You as the outlet chef are required to educate your new staff on the **FOUR (4)** components of food arrangement on a plate and provide relevant examples for each so that they understand. (12 marks)
7. Between the 17<sup>th</sup> to 18<sup>th</sup> centuries in France, La Varenne was known as an influential person that changed the course of French cuisine, list down **FOUR (4)** things that he introduced. (8 marks)

**END OF PART A**

**PART B : ESSAY QUESTIONS (40 MARKS)**

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

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**Question 1**

Many large food establishments that cater food are using Cook chill technology in their preparation of food to ensure hygiene and quality of the food product, you are required to conduct a short briefing to your newly appointed team so that they are able to understand the importance of the cook chill technology, you are required to:-

- a) Explain the concept of Cook chill and illustrate in a flow a step by step process of the system. (17 marks)
  
- b) Provide **THREE (3)** advantages of the Cook chill technology (3 marks)

**Question 2**

Based on the **TWO (2)** set menus proposed below, provide your critique on each and which set menu would be more appropriate. (20 marks)

<p><b><u>Menu 1</u></b></p> <p>Cauliflower soup xxx Poached chicken with supreme sauce and mash potato xxx Crème Caramel</p>
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<p><b><u>Menu 2</u></b></p> <p>Mix Salad xxx Roast chicken with supreme sauce, carrot puree and match stick potato xxx Crème Caramel</p>
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**END OF EXAM PAPER**