



Private & Confidential

**SCHOOL OF HOSPITALITY**

**FINAL EXAMINATION**

Student ID(in Figures) : 

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

Subject Code & Name : **CUL1593 INTRODUCTION TO CULINARY AND KITCHEN HYGIENE**  
Semester & Year : May - August 2017  
Lecturer/Examiner : Suliza Hairon  
Duration : 3 Hours

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**INSTRUCTIONS TO CANDIDATES**

1. This question paper consists of 2 parts:  
PART A (60 marks) : FIVE (5) 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 **FIVE (5)** short answer questions. Write your answers in the Answer Booklet(s) provided.

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1. Most food-borne illness is the result of eating food that has been contaminated. To say a food is contaminated means it contains harmful substances not originally present in it. Any substance in food that can cause illness or injury is called a hazard.
  - a. Identify the **FOUR (4)** type of hazards that can cause food-borne illness and provide **ONE (1)** example of each hazard.

(8 marks)
  - b. Classify **FOUR (4)** types of bacteria which normally can present in the air, in the water, in the ground, on our food, on our skin, and inside our bodies.

(4 marks)
  - c. Describe the **SEVEN (7)** steps involve in Hazard Analysis Critical Control Point (HACCP) system.

(7 marks)
2. Cutting vegetables into uniform shapes and sizes is important in order to ensure even cooking and enhances the appearance of the products. Name and explain using dimensions any **EIGHT (8)** cuts of vegetables in French cooking.

(8 marks)
3. Explain **THREE (3)** stages of setting up a Standard Breeding Station. Kindly draw the procedure to support your explanation.

(8 marks)
4.
  - 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.

(10 marks)
  - b. Identify the **FIVE (5)** finishing techniques in making sauces.

(5 marks)

5. The variety of salad combinations is nearly endless, it is helpful to divide salads into categories in order to understand how they are produced. Describe the **FIVE (5)** categories of salad in modern menu.

(10 marks)

**END OF PART A**

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

**INSTRUCTION(S)** : Answer **TWO (2)** essay questions. Write your answers in the Answer Booklet(s) provided.

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**Question 1**

Cooking methods are classified as moist heat or dry heat. Moist-heat methods are those in which the heat is conducted to the food product by water or water-based liquids such as stock and sauces, or by steam. Dry-heat methods are those in which the heat is conducted without moisture which is by hot air, hot metal, radiation, or hot fat. We usually divide dry-heat methods into two categories which without fat and with fat. Explain in detail any **FIVE (5)** types of moist heat cooking method and any **FIVE (5)** types of dry-heat cooking method.

(20 marks)

**Question 2**

Broadly speaking, the egg remains a favourite breakfast food even as we become more adventurous and explore ethnic cuisines. For such apparently simple items, eggs are used in many ways in the kitchen and require special study. We examine not only the usual breakfast preparation but other egg dishes as well, such as soufflés and custards. In order to get better understanding on eggs;

- a. Draw and label the composition of an egg. (8 marks)
- b. Explain the composition of egg yolk, egg white, and shell. (6 marks)
- c. Describe the **THREE (3)** reason why proper storage is essential for maintaining quality of eggs. (6 marks)

**END OF EXAM PAPER**