



Private & Confidential

FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Subject Code & Name : **CUL2023 Food Preservation**
Semester & Year : MAY-AUGUST 2017
Lecturer/Examiner : Haryati Abu Husin
Duration : 3 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:
PART A (70 marks) : SEVEN (7) short answer questions. Answers are to be written in the Answer Booklet provided

PART B (30 marks) : ONE (1) 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 =3 (Including the cover page)

PART A : SHORT ANSWER QUESTIONS (70 MARKS)

INSTRUCTION(S) : SEVEN (7) short answer questions. Answer ALL questions in the Answer Booklet(s) provided.

1. Discuss **FOUR (4)** functions of food. (10 marks)
2. Elaborate the relationship between shelf life and food preservation techniques. (10 marks)
3. Define the steps involved in the processing of grains. (10 marks)
4. Identify **FOUR (4)** examples of bacteria usage in the food industry. (10 marks)
5. Explain **FOUR (4)** advantages of using the chilling process in the food industry. (10 marks)
6. Discuss the **FIVE (5)** effects of freezing on the physical aspects of food. (10 marks)
7. Determine the **FOUR (4)** main sources of chemical exposure on humans. (10 marks)

END OF PART A

PART B : ESSAY QUESTIONS (30 MARKS)

INSTRUCTION(S) : ONE (1) essay question. Answer ALL questions in the Answer Booklet(s) provided.

1. You plan to make fruit jam using pectine. You have determined the recipes, methods and preservations techniques in making the product. Your task is to:
 - a. explain the process covering the recipes which includes the ingredient list and methods. You need to justify the usage of the ingredients and the methods used in the explanation. (12 marks)
 - b. discuss the technique(s) of preservation and the importance of using the technique(s) and why you need to use the technique(s). (8 marks)
 - c. compare the quality and the characteristic of your jam with the ones that uses only sugar. Justify which one you prefer better. (10 marks)

(TOTAL =30 marks)

END OF EXAM PAPER