



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) :

Subject Code & Name : **CUL1103 BASIC CULINARY**

Semester & Year : May - August 2017

Lecturer/Examiner : Lim Hock Kooi

Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

- This question paper consists of 2 parts:**
PART A (30 marks) : 30 multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.
PART B (70 marks) : EIGHT (8) short answer questions. Answers are to be written in the Answer Booklet provided.
- Candidates are not allowed to bring any unauthorised materials except writing equipment into the Examination Hall. Electronic dictionaries are strictly prohibited.**
- 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.**
- 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 = 7 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (70 MARKS)

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

1. a. Explain the method to prepare tomato concassée. (6 marks)
b. Provide **THREE (3)** types of tomato varieties. (3 marks)
2. List the **FIVE (5)** major quality points of fresh fish. (5 marks)
3. a. Why are batters and breading used to coat food before deep-frying? (3 marks)
b. List the sequence of the breading process. (4 marks)
c. Suggest **THREE (3)** breading ingredients besides breadcrumbs. (3 marks)
4. a. Mayonnaise is referred to as a 'permanent emulsion'. Explain the steps required to make a basic mayonnaise. (5 marks)
b. You are preparing mayonnaise and it starts to curdle before you have finished. Explain why. (4 marks)
c. Suggest **ONE (1)** method to 'rescue' the curdled mayonnaise. (2 marks)
5. List **EIGHT (8)** types of lettuces which are suitable for making mixed green salads. (8 marks)
6. a. Draw and name the structure of a grain. (5 marks)
b. Explain the structure of the grain (4 marks)
c. List **FIVE (5)** examples of rice (5 marks)
7. What is 'sulphur' which often appears when cooking hard-boiled egg? (2 marks)
8. a. Draw and name **FOUR (4)** pasta shapes. (8 marks)
b. Define pasta '**al-dante**'. (3 marks)

END OF EXAM