

FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures)	:														
Student ID (in Words)	:														
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Subject Code & Name	:	CUL1153 Kitchen and Hygiene Management													
Semester & Year	:	May - August 2017													
Lecturer/Examiner	:	Hasri Bin Hassan													
Duration		2 H	ours												

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 3 parts:

PART A (30 marks) : THIRTY (30) multiple choice questions. Answers are to be shaded

in the Multiple Choice Answer Sheet provided.

PART B (50 marks) : SEVEN (7) short answer questions. Answers are to be written in

the Answer Booklet provided.

PART C (20 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 = 9 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (50 MARKS) **INSTRUCTION(S)**: **SEVEN (7)** short answer questions. Answer **ALL** questions in the Answer Booklet(s) provided. 1. a. Briefly describe the term "Pest Control". (2 marks) b. List down the basic methods of pest control (4 marks) 2. a. Describe the meaning of a 'fire triangle'. (1 mark) a. List the critical elements for fire to occur. (3 marks) c. What are the uses of fire blanket? (2 marks) 3. a. Specify all the areas of responsibilities for a supervisor in the kitchen. (5 marks) b. Explain in detail the effective skills required for a good supervisor. (10 marks) 4. Explain TWO (2) main contributions from Auguste Escoffier in modern French Cuisine. (4 marks)

7. Specify in detail **THREE (3)** basic factors that determine the ventilation requirements for the kitchen. (6 marks)

Create the duties or job responsibilities required for a storekeeper.

(3 marks)

(10 marks)

Describe the term 'Fusion Cuisine' in detail.

5.

6.

END OF PART B

PART C : ESSAY QUESTION (20 MARKS)

INSTRUCTION(S) : **ONE (1)** Essay question. Write your answers in the Answer Booklet(s)

provided.

1. Draw the organization chart for Traditional Kitchen and explain the job responsibilities for each of the kitchen personal. (20 marks)

END OF EXAM PAPER