



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Subject Code & Name : **CUL1163 Butchery**
Semester & Year : May - August 2017
Lecturer/Examiner : Hasri Bin Hassan
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. 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) : NINE (9) short answer questions. 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.

PART B : SHORT ANSWER QUESTIONS (70 MARKS)

INSTRUCTION(S) : NINE (9) short answer questions. Answer ALL questions in the Answer Booklet (s) provided.

1. Briefly describe the following terms:
 - a. Kitchen utensils (2 marks)
 - b. Kitchen equipment (2 marks)
 - c. Clam knife (2 marks)
 - d. Yearly mutton – under 16 months (2 marks)
 - e. Crustacean (2 marks)
2. Identify the purposes of having RIDDOR (Report of Injuries, Diseases and Dangerous Occurrences Regulation) in any work place. (5 marks)
3. List down the procedures that should be taken in the event of fire. (7 marks)
4. a. Explain why butcher yield tests are very important in a food business. (3 marks)
b. Suggest the general procedures or steps in preparing the yield test. (6 marks)
5. a. What precautionary matters should be looked into to ensure proper emulsification of forcemeat? (6 marks)
b. Describe the usage of fat in forcemeat. (6 marks)
6. Differentiate the words 'game' and 'poultry' in culinary terms. (4 marks)
7. Identify the term 'turkey'. (8 marks)
8. Identify the composition of nutrition found in edible fish. (7 marks)
9. List **FOUR (4)** examples of:
 - a. oily fish (2 marks)
 - b. fresh water fish (2 marks)
 - c. flat white fish (2 marks)
 - d. round white fish (2 marks)

END OF EXAM PAPER