

FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Subject Code & Name : **CUL1173 NUTRITION AND SENSORY ANALYSIS**
Semester & Year : MAY-AUGUST 2017
Lecturer/Examiner : HARYATI ABU HUSIN
Duration : 2 HOURS

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 3 parts:

PART A (20 marks) : TWENTY (20) MULTIPLE CHOICE QUESTIONS. Answers are to be written in the Answer Booklet provided.

PART B (60 marks) : SIX (6) 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 = 7 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (60 MARKS)

INSTRUCTION(S) : SIX (6) short answer questions. Answer ALL questions in the Answer Booklet(s) provided

1. Create **ONE (1)** recipe for a teenager that is detected with diabetes type 1. (10 marks)
2. Elaborate on **FIVE (5)** methods to fine tune a healthy meal programme. (10 marks)
3. Discuss **FOUR (4)** risk factors which could not be changed that could lead to heart diseases. (10 marks)
4. Discuss how you would plan a menu for lactating mothers. (10 marks)
5. Elaborate on **FIVE (5)** ways how a star diagramme could be used in sensory analysis. (10 marks)
6. Determine **FOUR (4)** functions of phosphorus. (10 marks)

END OF PART B

PART C : ESSAY QUESTION (20 MARKS)

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

1. You are required to give a talk to all BERJAYA University College of Hospitality first semester, first year students. The title of the talk is “**Benefits of Using Sensory Evaluation in Fine Dining Restaurants**” .Prepare the talk using relevant information.
(20 marks)

END OF EXAM PAPER