



Private & Confidential

SCHOOL OF HOSPITALITY

FINAL EXAMINATION

Student ID (in Figures) : 

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Student ID (in Words) : \_\_\_\_\_  
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Subject Code & Name : **CUL1184 Kitchen Operations and Hygiene**  
Semester & Year : May - August 2017  
Lecturer/Examiner : Nur Khairunnisak Athira binti Ab Razak  
Duration : 2 Hours

**INSTRUCTIONS TO CANDIDATES**

1. This question paper consists of 3 parts:  
PART A (30 marks) : Answer all THIRTY (30) multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.  
PART B (55 marks) : SEVEN (7) short answer questions. Answers are to be written in the Answer Booklet provided.  
PART C (15 marks) : Answer ONE (1) Scenario question. Write your answers in the Answer Booklet (s) provided.
2. Candidates are not allowed to bring any unauthorized 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.


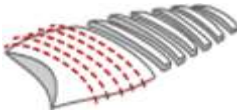

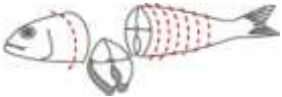

**Total Number of pages = 10 (Including the cover page)**

**PART B : SHORT ANSWER QUESTIONS (55 MARKS)**

**INSTRUCTION(S)** : Answer **SEVEN (7)** short answer questions. Write your answers in the Answer Booklet(s) provided.

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1. a. Define what is a standardized recipe . (2 marks)  
b. List and explain the structure of a **Recipe Format**. (14 Marks)
2. a. Explain the purpose of standardizing the recipe for kitchen operation. (10 Marks)
3. a. Describe step by step the method of cooking for “Chicken” Stock making. (5 Marks)
4. a. Based on the table below, name and explain the **FIVE (5)** different fish cutting based on the illustrations given and write your answer in the answer booklet provided (5 marks)

TYPES OF CUTS	EXPLANATION
	Type of cut: Explanation:
	Type of cut: Explanation:
	Type of cut: Explanation:
	Type of cut: Explanation:
	Type of cut: Explanation:

5. a. List the **FOUR (4)** structures of salads. (4 marks)
- b. Suggest **THREE (3)** ways to handle salads. (3marks)
6. Heat can be transferred in **THREE (3)** different forms. Describe all of them. (6 marks)
7. Explain the **THREE (3)** factors affecting cooking time. (6 marks)

**END OF PART B**

**PART C : Scenario QUESTIONS (15 MARKS)**

**INSTRUCTION(S) : Answer the Scenario question. Answer is to be written in the Answer Booklet provided.**

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1. Imagine as you are an Executive Chef in 5 Star hotel, you have assigned a newly hired Commis to make a brown beef stock for the upcoming week function. After two hours, while making your rounds in the kitchen. You notice that the stock is at rapid boil. When you check the stock pot, the bones are pale in colour, beef bones sitting high above the water level and a container of salt is sitting beside the stock pot and the bouquet garni is still on the preparation table.

Moreover, the mirepoix used was cut into a small dice with no caramelize. Furthermore, the cold water tap has been tagged out by maintenance leaving hot water as the only source for the kettle. The commis try approaches you to let you know that he has completed his assignments and the stock is ready to be strained and cooked in another two hours.

a. What did the Commis 1 do wrong in preparing the Brown Stock? (5 marks)

b. What are the proper procedures that the Commis 1 should have taken to produce a good brown stock? (10 marks)

**END OF EXAM PAPER**