



**FACULTY OF CULINARY ARTS**

**FINAL EXAMINATION**

Student ID (in Figures) : 

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Student ID (in Words) : \_\_\_\_\_  
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Subject Code & Name : **CUL1214 FUNDAMENTALS OF HERITAGE CUISINE**  
Semester & Year : May-August 2017  
Lecturer/Examiner : Azim Bin Amran  
Duration : 2 Hours

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**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) : FIVE (5) 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 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 (50 MARKS)**

**INSTRUCTION(S)** : FIVE (5) short answer questions. Answer **ALL** questions in the Answer Booklet(s) provided.

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1. a. Muslims only eat Halal meat and ingredients, any other form of meat and ingredients is not permissible? Why Halal is important to Islam? Explain: (6 marks)
- b. MS 1500: 2004 is the requirements for production of Halal Food in Malaysia. Explain what the requirement are: (7 marks)
- a. Explain the means of: (2 marks)
  - I. *Haram*
  - II. *Mushbooh (Syubhah)*
2. Wet and dried spices must be cooked until rupture oil or *pecah minyak* in Malay term. This applied for cooking *sambal*, *rendang* and curry. Why this method has to apply. Explain. (5 marks)
3. Every state in Malaysia had their own famous foods. List down and explain **TEN (10)** famous Perak foods. (10 marks)
4. *Laksa Johor* are unique to compare to other *laksa* dish in Malaysia. It's used spaghetti instead of rice noodles. What are the story behind the origin of *laksa Johor*. Explain (10 marks)
5. List the ingredients and step by step preparations needed to prepare *laksa lemak* or *laksa Nyonya* (10 marks)

**END OF PART B**

**PART C : ESSAY QUESTIONS (20 MARKS)**

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

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1. Coconut milk or santan are widely used in Asian cooking mainly in soup, curry and dessert. Mixed messages abound about coconut and health. Is it a fatty treat, to be eaten with care or a miracle food, as some people claim? Discuss (20 marks)

**END OF EXAM PAPER**