

FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Subject Code & Name : **DCA2304 Garde Manger**
Semester & Year : May - August 2017
Lecturer/Examiner : Zulkifli Bin Hashim
Duration : 2 Hours

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 (40 marks) : FOUR (4) short answer questions. Answer ALL questions in the Answer Booklet(s) provided.**
 - PART C (30 marks) : ONE (1) essay questions. Answer ALL questions in the Answer Booklet(s) 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 (40 MARKS)

INSTRUCTION(S) : FOUR (4) short answer questions. Answer **ALL** questions in the answer booklet(s) provided.

1. Cold soups did not become part of formal cuisine until the twentieth century. Today they are featured in selected restaurants and catering operations, particularly in warm weather. Cold soups are divided into three main categories.
 - a. **Explain** the categories of cold soups. (5 marks)
 - b. **Define** the storage and thickening agent. (5 marks)
2. **Describes** the elements of *hors d'oeuvre* in butler service and buffet service. (10 marks)
3. **Define** the basic principles involved in basic coating, decorating work, *aspic* and *chaud-froid* work is an advanced topic that requires many preparation skills. (10 marks)
4. **Describe** the procedure for making *pâté en croute* and terrines. (10 marks)

END OF PART B

PART C : ESSAY QUESTION (30 MARKS)

INSTRUCTION (S): Answer ONE question. Write your answer in the Answer Booklet provided.

1. The foundation of successful sandwich making is thorough preparation and an organised *mise-en-place*. While anyone can make a sandwich, not everyone can make a good sandwich. Bread, spreads, fillings and internal garnish are the most important basic element part for sandwich making.

Discuss the functions of principles of sandwich construction, types of sandwiches, storage and preparation. (30 marks)

END OF EXAM PAPER