



Private & Confidential

**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 : **DCA2403 Aseana Cuisine**  
Semester & Year : May – Aug 2017  
Lecturer/Examiner : Mohd Zaidi bin Saleh  
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 written in the Multiple Choice Answer Sheet provided.  
PART B (40 marks) : SEVEN (7) short answers. Answers are to be written in the Answer Booklet provided.  
PART C (30 marks) : TWO (2) 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 = 9 (Including the cover page)**

**PART B : SHORT ANSWER QUESTIONS (40 MARKS)**

**INSTRUCTION(S) :** SEVEN (7) short answer questions. Answer ALL questions in the Answer booklet(s) provided.

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1. You have received a dinner reservation for a group of ten guests. They have requested you to cook Thai beef green curry as a main course. In the middle of *mise-en-place*, you realised that there isn't any green curry paste available in your store and you have insufficient time to purchase it. As a chef, how should you modify the recipe as diners will be arriving for dinner in 2 hours' time? (6 marks)
2. You are setting up a full day hands-on short course for a group of five students. They are interested in learning how to make raitai for Pakistan cuisine. As a trainer, how should you demonstrate to them? (6 marks)
3. How could you improve the texture of mutton Marsala? (5 marks)
4. Suggest FIVE (5) dishes which are suitable to be served with *tumpeng*. (6 marks)
5. Korean and Japanese cuisine use seaweed as a major ingredient. List THREE (3) types of seaweed used in both cuisines above and explain how it is used. (6 marks)
6. Suggest FIVE (5) suitable dishes that is served as *Panchan*. (5 marks)
7. Which grain predominates in north and south China? Why? (6 marks)

**END OF PART B**

**PART C : ESSAY QUESTIONS (30 MARKS)**

**INSTRUCTION(S) : TWO (2) essay questions. Answer ALL questions in the Answer booklet(s) provided.**

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1. Compare and contrast the differences in regions between north, central and southern at Thailand. (15 marks)
2. Discuss about Indonesian food culture. (15 marks)

**END OF EXAM PAPER**