



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 : **HOS1113 FOOD HYGIENE AND NUTRITION ALIMENTATION**  
Semester & Year : May-August 2017  
Lecturer/Examiner : Haryati Abu Husin  
Duration : 2 Hours

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#### **INSTRUCTIONS TO CANDIDATES**

1. This question paper consists of 3 parts:  
PART A (20 marks) : TWENTY (20) multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet 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

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1. Elaborate **FIVE (5)** importance of food labeling for consumers. (10 marks)
2. Your factory manufactures frozen food. Discuss FIVE (5) methods on how you would be able to store and transport these products without damaging their qualities. (10 marks)
3. Elaborate FIVE (5) general requirements for food hygiene and safety in premises. (10 marks)
4. Discuss **FIVE (5)** factors that affecting moisture requirements of organism. (10 marks)
5. Illustrate a diagram that shows the interrelated departments in hotel with main stock demands from the main store. Then using the diagram, elaborate on how the internal requisition is done. (10 marks)
6. Describe **FIVE (5)** facts regarding the nutrient values in white meat . 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.**

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1. Discuss the issues regarding food hygiene and nutrition in Malaysia (20 marks)

**END OF QUESTION PAPER**