



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) :

Course Code & Name : **CUL1514 PROFESSIONAL CULINARY STUDIES II**
Trimester & Year : MAY-AUGUST 2018
Lecturer/Examiner : VINCENT PANG
Duration : 3 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:
PART A (60 marks) : EIGHT (8) short answer questions. Answers are to be written in the Answer booklet provided.
PART B (40 marks) : TWO (2) Essay questions. Answers are to be written in the Answer Booklet 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 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.

Total Number of pages = 4 (Including the cover page)

PART A : SHORT ANSWER (60 MARKS)

INSTRUCTION(S) : Answer ALL questions. Write your answer in the Answer Booklet provided.

1. Compare the difference between the objectives of a commercial food service outlet to an institutional food service outlet and provide an example for each category. (6 marks)

2. Food in its most basic understanding is to satisfy a person's hunger to provide energy and for the sustenance of life. If looked more deeply, food holds a very important role in every person, you are required to :
 - a. Differentiate food as symbolism, rituals and tradition (3 marks)

 - b. Provide an example for each factor as defined in question **2a** (3 marks)

3. Analyze the **TWO (2)** pictures below and provide your comments in regards to the plating of food for both of them without taking into consideration the combination of the colors. (8 marks)

a.



b.



4. Sensorial perception is an important to be understood by a chef as it changes according to environment and situation and allows a chef to create pleasing and interesting experience to dinner, answer the following :-
 - a. What is the general temperature for detecting the **FIVE (5)** basic tastes? (1 mark)

- b. Define the taste “***Umami***” and provide **THREE (3)** examples that contains high amount of umami (6 marks)
- c. Why is hot and spicy not considered as taste? (3 marks)
- d. Provide examples how salt and sugar is affected by temperature in food (4 marks)
5. Briefly explain the concept of the “***Tri Dosha***” (6 marks)
6. Discuss the concept of Brigade Kitchen and provide **THREE (3)** examples of positions that are available in the kitchen. (9 marks)
7. What is a food service system? (3 marks)
8. Provide **TWO (2) advantages** for each of the Food service system stated below
- Traditional system (2 marks)
 - Commissary system (2 marks)
 - Ready food system (2 marks)
 - Convenience food system (2 marks)

END OF PART A

PART B : ESSAY QUESTIONS (40 MARKS)

INSTRUCTION (S): Answer ALL questions. Write your answer in the Answer Booklet provided.

1. Mass production food companies require a different approach of cooking where hygiene, sanitation is utmost important and always ensuring that food does not stay long in the danger zone. Discuss the process of cook chill/ freeze in proper sequence that is used by mass production food companies. (20 marks)

2. Our eating habits are heavily influenced by various factors and they do not stand alone, very often there factors that go against each other while in some countries it is of the opposite, discuss **FIVE (5)** types of examples where there are integrations of factors to food habits (20 marks)

END OF EXAM PAPER