



**FACULTY OF CULINARY ARTS**

**FINAL EXAMINATION**

Student ID (in Figures) : 

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Student ID (in Words) : \_\_\_\_\_  
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Course Code & Name : **CUL2023 Food Preservation**  
Trimester & Year : MAY-AUGUST 2018  
Lecturer/Examiner : Haryati Abu Husin  
Duration : 3 Hours

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**INSTRUCTIONS TO CANDIDATES**

1. This question paper consists of 2 parts:  
  
PART A (70 marks) : SEVEN (7) short answer questions. Answers are to be written in the Answer Booklet provided  
PART B (30 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 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 =3 (Including the cover page)**

**PART A : SHORT ANSWER QUESTIONS (70 MARKS)**

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

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1. Discuss **FOUR (4) suitable** methods when preserving chicken eggs (10 marks)
2. Elaborate the methods during the salting process. Include the following information:-
  - a. A brief about the history of the method.
  - b. The advantages of using the method.
  - c. Types of food suitable for fermentation(10 marks)
3. Discuss **FOUR (4)** effects of food additives on human health . (10 marks)
4. Elaborate the definition of food preservations according to Food Act Malaysia. (10 marks)
5. Explain **FIVE (5)** sources of exposure of chemicals in food. (10 marks)
6. Elaborate **FIVE (5)** important usage of sorbic acid in preserving food. (10 marks)
7. Explain **FIVE (5)** fungal toxins occurring in food: mycotoxin. (10 marks)

**END OF PART A**

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

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

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1. You have decided to open a small scale business which focuses on fruits as the selling items. You are required to:
  - a. Explain the **ingredients** and **methods** for preparing your product (10 marks)
  - b. Discuss suitable **techniques of preservation** and appropriate **preserving agent/agents** for the product preparation. (6 marks)
  - c. You have decided to take a few samples for the internal evaluation-nutrient testing purpose. Determine what type of sampling attributes and sampling techniques you will apply and explain your reasons. (10 marks)
  - d. To ensure your product is accepted by consumers, you have decided to run the sensory testing. Illustrate your score card for your sensory testing. (4 marks)

(Total :30 marks)

**END OF EXAM PAPER**