

**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 : **CUL1103 BASIC CULINARY**  
Trimester & Year : May – August 2018  
Lecturer/Examiner : Asha Shirin James  
Duration : 2 Hours

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**INSTRUCTIONS TO CANDIDATES**

1. This question paper consists of 2 parts:

**PART A (30 marks) : Answer all THIRTY (30) multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.**

**PART B (70 marks) : EIGHT (8) short answer 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 = 10 (Including the cover page)**

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

**INSTRUCTION(S) :** Answer **EIGHT (8)** short answer questions. Write your answers in the Answer Booklet(s) provided.

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1. a. Describe **THREE (3)** main categories of food hazards and give **TWO (2)** examples of each category. (9 marks)
  
2. Purpose of HACCP is to identify, monitor and control dangers of food contamination. List the **SEVEN (7)** steps. (7 marks)
  
3. Vegetables cuts are usually the first job allocated to a new person to mainly observe their cutting skill techniques.  
Illustrate and name the **SIX (6)** types of vegetable cuts using carrot.  
You are required to name the vegetable cuts in French terminology. (12 marks)
  
4. a. Define the term "Trussing". (2 marks)  
b. List the **THREE (3)** main purposes of trussing poultry. (3 marks)  
c. State **THREE (3)** methods of trussing poultry. (3 marks)
  
5. List **SEVEN (7)** major indications of freshness of fish. (7 marks)
  
6. A *bouquet garni* is used to add flavour when preparing stock.  
Describe how to prepare a *bouquet garni*. (4 marks)
  
7. The word pasta in Italian means "paste", it is so called because it is made from a mixture of wheat flour, water and eggs.  
a. Name the **TWO (2)** main types of pasta. Briefly explain each type. (8 marks)  
b. Describe the quality characteristics of dried pasta. (6 marks)

8. a. Draw and name the structure of a grain. (5 marks)
- b. Explain each of the structure of the grain. (4 marks)

**END OF EXAM PAPER**