



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1163 Butchery**
 Trimester & Year : May – August 2018
 Lecturer/Examiner : Hasri Bin Hassan
 Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:

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

PART B (70 marks) : NINE (9) short answer questions. 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 = 9 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (70 MARKS)

INSTRUCTION(S) : NINE (9) short answer questions. Answer ALL questions in the Answer Booklet (s) provided.

- 1a.. Define the term 'trimming'. (3 marks)
- b. What is meant by portion cutting in butchery terms? (5 marks)
- c. Identify the result of grinding meat. (3 marks)
2. Meat tenderizing can be done either mechanically or chemically. Describe both techniques. (4 marks)
3. There are a few quality points to be considered when buying chicken. Identify all the points in detail. (5 marks)
4. Suggest and describe **THREE (3)** types of hand tools needed for deboning a leg of lamb for braising. You are required to list the usages of each tool. (6 marks)
5. Describe the characteristics and the functions of the following:
- a. Boning knife (3 marks)
 - b. Scimitar (3 marks)
 - c. Chef's knife (3 marks)
 - d. Slicer (3 marks)
- 6a. There are **THREE (3)** types of tissue found inside beef. Name and describe in detail all the tissues. (7 marks)
- b. Briefly describe the term 'neck paddywack' found in beef. (2 marks)
- 7a. Describe in detail the purchasing points when buying a lobster. (4 marks)
- b. Cooking a lobster requires a few steps that should be looked at in order to maintain the freshness. What are the proper steps for cooking lobster? (4 marks)
8. Explain the following smoking process:
- i. Cold smoking (5 marks)
 - ii. Hot smoking (5 marks)
9. Ageing of meat can be divided into steps. List these steps in detail . (5 marks)

END OF EXAM PAPER