



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1184 Kitchen Operation and Hygiene**
 Trimester & Year : May - August 2018
 Lecturer/Examiner : Suliza Hairon
 Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 3 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 (55 marks) : SEVEN (7) short answer questions. Answers are to be written in the Answer Booklet provided.**
 - PART C (15 marks) : Answer ONE (1) essay question. Write your answers in the Answer Booklet(s) 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 = 11 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (55 MARKS)

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

1. Name and explain using dimensions any **SIX (6)** cuts of vegetables in French cooking. (6 marks)

2. One effective food safety system is called the Hazard Analysis Critical Control Point (HACCP) system which is to identify, monitor, control dangers of food contamination and to make sure the food is safe to consume by the consumer. Identify the **SEVEN (7)** steps required in HACCP system. (7 marks)

3. As a chef, sauce making techniques are basic skills needed in all cooking. In fact, many chefs believes good sauces are the pinnacle of all cooking, both in the skill they require and in the interest and excitement they can give to food.
 - a. Describe the **FIVE (5)** finishing techniques in sauce making. (5 marks)

 - b. Define the **THREE (3)** basics thickening agents for sauce. (3 marks)

4. The flesh of poultry and game birds is called muscle tissue which composed of 75% of water, 20% of protein, 5% of fat and some other small elements. However, chicken and turkey are popular among diet conscious people because they are lower in fat and cholesterol than other meats.
 - a. Explain the differences between light meat and dark meat of chicken and turkey. (6 marks)

 - b. Identify **THREE (3)** main reasons why we need trussing the chicken. (3 marks)

5. The purpose of kitchen organization is to assign or allocate tasks so they can be done efficiently and properly and so all workers know what their responsibilities are.

- a. Describe the **FOUR (4)** factors when organizing a new kitchen. (4 marks)
- b. Explain the **THREE (3)** skill levels of food production personnel in a modern kitchen. (3 marks)
6. Most food to be deep fried are first given a protective coating of breading or batter. Define **THREE (3)** stages of setting up a standard breading station which is also called a *pané* station. Illustrate your answer. (8 marks)
7. a. Describe **FOUR (4)** classifications of soup and give an example of each. (8 marks)
- b. Identify the standard appetizer and main course portion sizes for soups. (2 marks)

END OF PART B

PART C : ESSAY QUESTIONS (15 MARKS)

INSTRUCTION(S) : Answer **ONE (1)** essay question. Write your answers in the Answer Booklet(s) provided.

1. “Heat is a form of energy associated with the motion of atoms or molecules. When a substance absorb heat, its molecules move faster. In liquids and gases, the molecules move more quickly from place to place and bounce off each other more frequently. In solids, the molecules stay mostly in place, but they vibrate with more energy. Temperature can be defined as a measure of this molecular activity. The higher the temperature, the faster the molecules are moving.

To cook food means to heat it in order to make certain changes in it. When add enough heat to foods, the molecules may move so fast and the structure of the foods changes. For example, sugar may break apart and form new molecules that happen to have a brown color and the taste of caramel. Or protein molecules may break apart and reform with a different structure. Creating these molecular changes is called cooking.”

Sourced from: Wayne Gisslen (2015). Professional Cooking 8th Edition, John Wiley and Son Inc, Hoboken, New Jersey.

In order for food to be cooked, heat must be transferred from a heat source to and through the food. Understanding the ways in which heat is transferred and the speed at which it is transferred helps the cook control the cooking process. Explain the **THREE (3)** ways in which heat energy is transferred to foods and describe the cooking methods that are classified as dry-heat methods and moist-heat cooking methods and give **TWO (2)** example of each.

(15 marks)

END OF EXAM PAPER