



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1304 Malaysian Cuisine**
 Trimester & Year : May –August 2018
 Lecturer/Examiner : Azim Bin Amran
 Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 3 parts:
 - PART A (30 marks) : THIRTY (30) multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.**
 - PART B (50 marks) : FIVE (5) short answer questions. Answers are to be written in the Answer Booklet provided.**
 - PART C (20 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 = 11 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (50 MARKS)

INSTRUCTION(S) : **FIVE (5)** short answer questions. Answer **ALL** questions in the Answer Booklet(s) provided.

1. Granite stone mortar has been used widely in Asian Cuisine but today the conventional food processor has taken over, is there a difference in taste? Discuss. (10 marks)
2. Fresh dry spices need to be dry roasted before use. Explain why this needs to be done. (10 marks)
3. a. Nyonya food originating from the North is Penang and south is Malacca, both have distinct differences. Describe the differences and influences. (6 marks)
b. Chicken *Sioh* and chicken *Pongteh* both use salted soy bean and palm sugar as ingredients in the dishes. What makes chicken *Sioh* taste different from chicken *Pongteh*? Explain. (6 marks)
4. List the ingredients and step by step preparations used to cook a famous Kelantan style *ayam perchik*. (8 marks)
5. Food consumed by Muslims must be certified Halal from an Islamic body. Discuss why Halal certificates and logos are very important in the Muslim world. (10 marks)

END OF PART B

PART C : ESSAY QUESTIONS (20 MARKS)

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

1. Malaysian cuisine is often referred to as 'the original fusion food'. Based on your knowledge of Malaysian Cuisine discuss the main aspect contributing to this topic.
(20 marks)

END OF EXAM PAPER