



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1314 Aseana Cuisine**
 Trimester & Year : May – August 2018
 Lecturer/Examiner : Choong Siew Lee
 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 (40 marks) : FIVE (5) short answer questions. Answers are to be written in the Answer Booklet provided.
 - PART C (30 marks) : TWO (2) essay questions. Answers are to be written in the Answer Booklet given.
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 = 10 (Including the cover page)]

PART B : SHORT ANSWER QUESTIONS (40 MARKS)

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

- 1a. Define stir-frying as a cooking method in Chinese cuisine. (2 marks)
- b. What are the **FOUR (4)** advantages of stir frying? (4 marks)
- c. Name and describe **FOUR (4)** stir-fry dishes from China. (4 marks)
- 2a. Briefly describe *kimchi* in Korean cuisine. (4 marks)
- b. List and explain the **TWO (2)** roles of *kimchi* in the Korean diet. (2 marks)
3. What are the differences between California *maki* and *Hoso maki*? (4 marks)
4. List **FOUR (4)** different types of ingredients that provide sour, salty, spicy and sweet tastes used in Thai cuisine. You are required to copy the table below into your answer booklet and answer in column B. (8 marks)

Column A		Column B
1	Sour	I) II) III) IV)
2	Salty	I) II) III) IV)
3	Spicy	I) II) III) IV)
4	Sweet	I) II) III) IV)

5. You are setting up a full day hands-on short course for a group of ten students. They are interested in learning Asian soup as an appetiser.
- a. Plan a menu which consists of **SIX (6)** soups native to different Asian countries to suit the guest's requirement. (6 marks)
 - b. Your students have queries about the dishes that you have recommended in 5a. Briefly describe all the dishes above and list down their country of origin. (6 marks)

END OF PART B

PART C : ESSAY QUESTIONS (30 MARKS)

INSTRUCTION(S) : TWO (2) essay questions. Answer ALL questions in the Answer booklet(s) provided.

1. India and Pakistan have many similarities in cuisine. Discuss these similarities focusing on spices, utensils, ingredients, cooking methods and dishes. (15 marks)

2. Majority of Asian dishes applies moist heat rather than dry heat cooking method. Do you agree with the above statement? Justify with reasons. (15 marks)

END OF EXAM PAPER