



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1504 PROFESSIONAL CULINARY STUDIES I**
Trimester & Year : May - August 2019
Lecturer/Examiner : VINCENT PANG
Duration : 3 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:
PART A (60 marks) : NINE (9) short answer questions. Answers are to be written in the Answer booklet provided.
PART B (40 marks) : TWO (2) Essay 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 = 3 (Including the cover page)

PART A : SHORT ANSWER QUESTIONS (60 MARKS)

INSTRUCTION(S) : Answer ALL questions. Write your answer in the Answer Booklet provided.

1. Identify the **SEVEN (7)** steps of HACCP. (7 marks)
2. Compare the differences between intoxication and infection with examples. (6 marks)
3. Discuss the changes when heat is applied to the following:-
 - a. Protein (2 marks)
 - b. Fats (2 marks)
 - c. Water (1 marks)
 - d. Sugar (2 marks)
 - e. Carbohydrate (2 marks)
4. What is the characteristic of dark meat in a chicken? (4 marks)
5. Explain the **FOUR (4)** quality of a thick soup (8 marks)
6. List down **FOUR (4)** types of food hazard. (4 marks)
7. What are the **FOUR (4)** parts of a plated salad? (4 marks)
8. Explain any **FOUR (4)** types of fried eggs that is prepared in an egg counter during breakfast (8 marks)
9. Identify and explain **FIVE (5)** areas of a fish to check for freshness (10 marks)

END OF PART A

PART B : ESSAY QUESTIONS (40 MARKS)

INSTRUCTION (S): Answer ALL questions. Write your answer in the Answer Booklet provided.

1. In the recent wake of food poisoning cases around Malaysia, it is clear that proper understanding and practice of good hygiene and sanitation is extremely important. There are also instances where the food handler has fulfilled the necessary hygiene requirements and yet cases of food poisoning do occur as the mistake could also come from the consumer's angle and not solely from the supplier side. Therefore you are required to:-
 - a. Discuss the **SIX (6)** factors that affect bacterial growth and provide an example for each. (18 marks)
 - b. Identify the temperature range of Danger Zone (2 marks)

2. Soups can be found in most countries cuisine and vary in terms of ingredients and also consistency, it is how ever possible to categorize them into various categories. You are required to:-
 - a. Illustrate a diagram showing the different categories of soup (11 marks)
 - b. Explain each characteristics of soup based on the diagram drawn in question 2a. (9 marks)

END OF EXAM PAPER