

**FACULTY OF CULINARY ARTS****FINAL EXAMINATION**

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL2023 Food Preservation**
Trimester & Year : MAY-AUGUST 2019
Lecturer/Examiner : Haryati Abu Husin
Duration : 3 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:
PART A (70 marks) : SEVEN (7) short answer questions. Answers are to be written in the Answer Booklet provided

PART B (30 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 =3 (Including the cover page)

PART A : SHORT ANSWER QUESTIONS (70 MARKS)

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

1. Using examples, define what water activity. (10 marks)
2. Compare these methods of preservation: Fermenting and Pickling (10 marks)
3. Define the method of preserving in meat (10 marks)
4. Describe the changes in food spoilage. (10 marks)
5. Describe the following bacteria in food toxicology : Bacillus cereus (10 marks)
6. You plan to send your product - yogurt to Johor Bahru .Explain how you can maintain the temperature of the yogurt (0°C -4°C) from your factory to your dealer in Johor Bahru including during transportation. (10 marks)
7. Explain **FIVE (5)** fungal toxins occurring in food: mycotoxin. (10 marks)

END OF PART A

PART B : ESSAY QUESTIONS (30 MARKS)

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

1. You are required to check the pH of **THREE (3)** beverages given to you using a pH meter. Listed below are the beverages:

UHT Milk , Vinegar and Orange concentration

You are instructed to:

- a. Draw the pH meter , label the parts and explain the function of the parts labeled. (13 marks)
- b. Outline the method to calibrate the pH meter. (14 marks)
- c. Discuss your findings on all **THREE (3)** beverages. (4 marks)

END OF EXAM PAPER