

FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1103 BASIC CULINARY**
 Trimester & Year : May – August 2019
 Lecturer/Examiner : Mohammed Razif Haron
 Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 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 (70 marks) : SIX (6) short answer questions. Answers are to be written in the Answer Booklet 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 = 10t (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (70 MARKS)

INSTRUCTION (S) : SIX (6) short answer questions. Answer ALL questions in the Answer Booklet(s) provided.

1. Figure 1 below is a structure of a fish. Fill in the empty boxes with the appropriate explanation on the labelled body parts.

Structure of a Fish

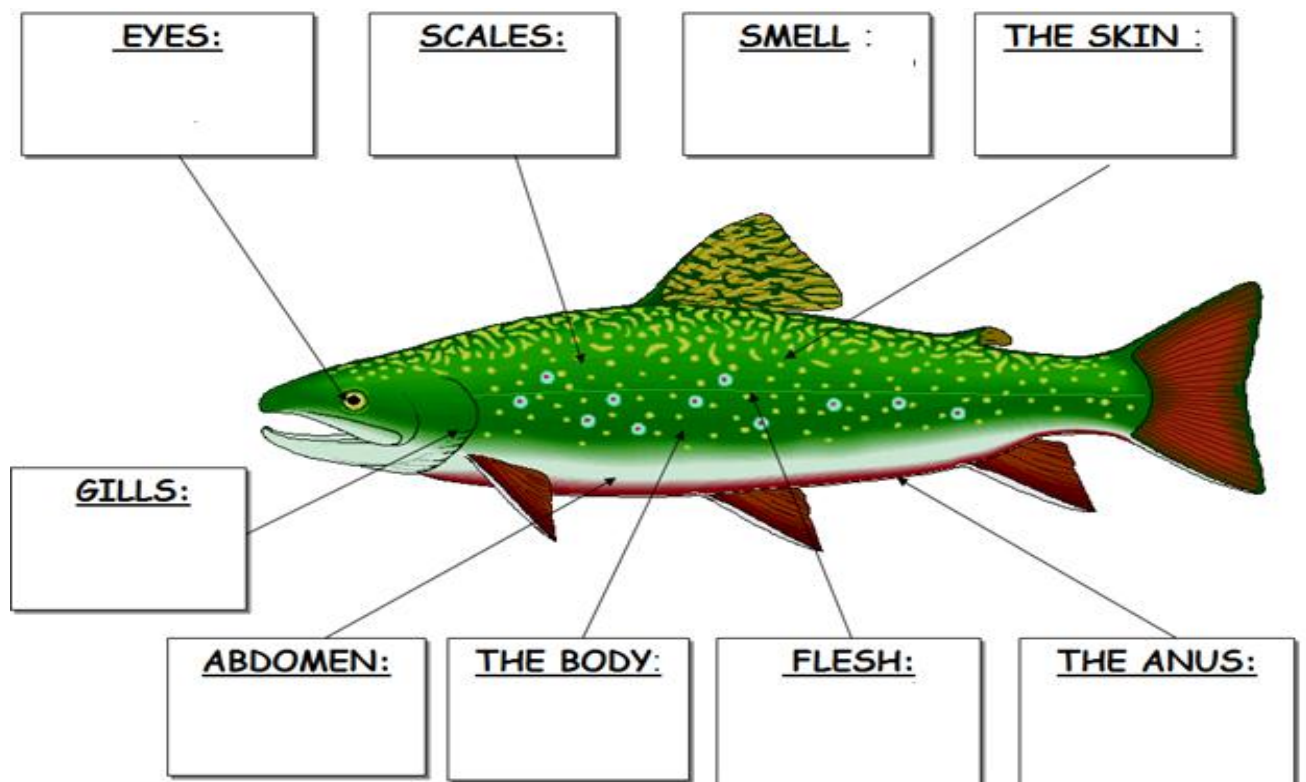


Figure 1

(18 marks)

2. Copy Table 1 below into the answer script, fill in the quality points of a fresh poultry against the frozen one.

Fresh	Frozen

Table 1

(18 marks)

3. Explain the following terms for soup.

- a. Cream soups
- b. *Purées*
- c. *Bisques (bisk)*
- d. Chowder

(10 marks)

4. Explain the procedure when frying a fish fillet. Emphasize on the steps to prevent the fillet from sticking to the frying pan.

(4 marks)

5. Identify the main the ingredient used for clarification in the process of making *consommé* and briefly explain the process.

(5 marks)

6. List **FIVE (5)** basic rules of knife safety.

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(15 marks)

Total 70 marks

Total part A and B 100 marks

END OF EXAM PAPER