



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1143 Food Commodities**
Trimester & Year : May – August 2019
Lecturer/Examiner : Choong Siew Lee
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:
PART A (30 marks) : 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 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 = 8 (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.

- 1a. How do herbs and spices differ? (4 marks)
- b. List and describe **THREE (3)** types of herbs and **THREE (3)** types of spices used in cooking. (12 marks)
2. Illustrate and explain the following heat transfer.
- a. Convection (3 marks)
- b. Conduction (3 marks)
- c. Radiation (3 marks)
- 3a. List and explain **EIGHT (8)** categories of fruits. (12 marks)
- b. Identify **TWO (2)** fruits in each category as listed in 3a. (8 marks)
- 4a. Draw and label the structure of a mushroom. (5 marks)
- b. Name **EIGHT (8)** types edible mushroom. (4 marks)
5. List and explain **THREE (3)** methods to prolong the shelf life of milk. (12 marks)
6. Name the chemical reaction that occurs when heat is applied to the following: (4 marks)
- a. Egg
- b. Sugar
- c. Rice
- d. Water

END OF EXAM PAPER