



**FACULTY OF CULINARY ARTS**

**FINAL EXAMINATION**

Student ID (in Figures) : 

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Student ID (in Words) : \_\_\_\_\_  
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Course Code & Name : **CUL1163 Butchery**  
Trimester & Year : May – August 2019  
Lecturer/Examiner : Hasri Bin Hassan  
Duration : 2 Hours

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**INSTRUCTIONS TO CANDIDATES**

1. This question paper consists of 2 parts:  
**PART A (30 marks) :** 30 multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.  
**PART B (70 marks) :** NINE (9) 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.

**PART B : SHORT ANSWER QUESTIONS (70 MARKS)**

**INSTRUCTION(S) : NINE (9) short answer questions. Answer ALL questions in the Answer Booklet (s) provided.**

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- 1a. There are **THREE (3)** types of tissue found inside beef. Name and describe in detail all the tissues. (7 marks)
- b. Briefly describe the term 'neck paddywack' found in beef. (2 marks)
1. Ageing of meat can be divided into steps. List these steps in detail . (5 marks)
- 3a. Describe in detail the purchasing points when buying a lobster. (4 marks)
- a. Cooking a lobster requires a few steps that should be looked at in order to maintain the freshness. What are the proper steps for cooking lobster? (4 marks)
4. Meat tenderizing can be done either mechanically or chemically. Describe both techniques. (4marks)
5. There are a few quality points to be considered when buying fish. Identify all the points in detail. (5 marks)
6. Suggest and describe **THREE (3)** types of hand tools needed for filleting a flat fish. You are required to list the usages of each tool. (6 marks)
7. Describe the characteristics and the functions of the following:
- a. Boning knife (3 marks)
- b. Clam knife (3 marks)
- c. Chef's knife (3 marks)
- d. Slicer (3 marks)
8. Explain the terms below used in meat preservation:
- a. Chilling (3 marks)
- b. Freezing (3 marks)
- c. Curing (3 marks)
- d. Canning (3 marks)
9. List the procedures in assembling a meat grinder. (9 marks)

**END OF EXAM PAPER**