



**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 : **CUL1173 NUTRITION AND SENSORY ANALYSIS**  
Trimester & Year : MAY-AUGUST 2019  
Lecturer/Examiner : HARYATI ABU HUSIN  
Duration : 2 HOURS

**INSTRUCTIONS TO CANDIDATES**

1. This question paper consists of 3 parts:  
  
PART A (20 marks) : TWENTY (20) MULTIPLE CHOICE QUESTIONS. Answers are to be written in the Answer Booklet provided.  
PART B (60 marks) : SIX (6) SHORT ANSWER QUESTIONS. Answers are to be written in the Answer Booklet provided.  
PART C (20 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.

**PART B : SHORT ANSWER QUESTIONS (60 MARKS)**

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

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1. Create **ONE (1)** recipe for a pre-schooler who currently is underweight. (10 marks)
2. Suggest ways to improve the nutrient intake for heart disease patients. (10 marks)
3. Suggest reasons why dietary supplements should be considered for vegans. (10 marks)
4. Determine the symptoms of hyper-vitaminosis A. (10 marks)
5. Elaborate **FOUR (4)** risk factors that cannot be changed for osteoporosis. (10 marks)
6. There are some tips to cook healthy soup. List **FIVE (5)** steps to make healthy soup. (10 marks)

**END OF PART B**

**PART C : ESSAY QUESTION (20 MARKS)**

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

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1. Discuss the importance of having a sensory analysis for a new product. In your explanation state your standing whether it is suitable to have such an exercise in a fine dining restaurant. Justify your answers. ( 20 marks)

**END OF EXAM PAPER**