



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

--	--	--	--	--	--	--	--	--	--	--	--	--	--	--

Student ID (in Words) : _____

Course Code & Name : **CUL1184 Kitchen Operation and Hygiene**
 Trimester & Year : May – August 2019
 Lecturer/Examiner : Suliza Hairon
 Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 3 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 (55 marks) : SEVEN (7) short answer questions. Answers are to be written in the Answer Booklet provided.**
 - PART C (15 marks) : Answer ONE (1) essay question. Write your answers in the Answer Booklet(s) 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 = 11 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (55 MARKS)

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

1. a. In order for food to be cooked, heat must be transferred from a heat source to and through the food. Understanding the ways in which heat is transferred and the speed at which it is transferred helps the cook control the cooking process. Name and describe **THREE (3)** ways in which heat is transferred to food in order to cook it. (9 marks)
- b. Describe the factors affecting cooking time. (3 marks)
2. Salads appear on the menu in so many different guises today that it is easy to imagine that they were invented by this generation of chefs. Explain the **FIVE (5)** categories of salad which usually the chef produce. (10 marks)
3. There are several different methods for trussing poultry which involves trussing needles and some requiring only string. Describe the **THREE (3)** reasons why we need to trussing the poultry. (3 marks)
4. The flesh of poultry and game birds is called muscle tissue which composed of 75% of water, 20% of protein, 5% of fat and some other small elements. However, chicken and turkey are popular among diet conscious people because they are lower in fat and cholesterol than other meats. Explain the differences between light meat and dark meat of chicken and turkey. (6 marks)
5. Most food to be deep fried are first given a protective coating of breading or batter. Define **THREE (3)** stages of setting up a standard breading station which is also called a *pané* station. Illustrate your answer. (8 marks)

6. A well-prepared soup always makes a memorable impression which offer a full array of flavoring ingredients and garnishing opportunities that allow the chef to use trimmings and leftovers creatively.

Explain the **FOUR (4)** classification of soups and **THREE (3)** ways to garnish the soups.

(11 marks)

7. Name the vegetables cuts following the dimensions: (5 marks)

- I 3mm x 3mm x 3mm
- II 1.5mm x 1.5mm x 6-7.5cm
- III 5mm x 5mm x 5mm
- IV 2cm x 2cm x 2cm
- V 12mm x 12mm x 12mm

END OF PART B

PART C : ESSAY QUESTIONS (15 MARKS)

INSTRUCTION(S) : Answer **ONE (1)** essay question. Write your answers in the Answer Booklet(s) provided.

1. “The new developments in kitchen industry have helped change cooking styles, menus, and eating habits. The evolution of cuisine that has been going on for hundreds of years continues, changes occurred not only because of technological developments but also because of our reactions to culinary traditions. Two opposing forces can be seen at work throughout the history of cooking. One is the urge to simply, to eliminate complexity and ornamentation, and instead to emphasize the plain, natural tastes of basic, fresh ingredients. The other is to invent, to highlight the creativity of the chef, with an accent of fancier, more complicated presentations and procedures. Both these forces are valid and healthy; they continually refresh and renew the art of cooking.”

Sourced from: Wayne Gisslen (2015). Professional Cooking 8th edition, John Wiley & Sons Inc, Hoboken, New Jersey.

- a. Describe the **THREE (3)** major developments that significantly changed the food service industry in the 20th century.
- b. Discuss the advantages and disadvantages of these new developments in kitchen industry.

(15 marks)

END OF EXAM PAPER