



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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

Student ID (in Words) : _____

Course Code & Name : **CUL1314 Aseana Cuisine**
Trimester & Year : May – August 2019
Lecturer/Examiner : Choong Siew Lee
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 3 parts:
PART A (30 marks) : THIRTY (30) multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.
PART B (40 marks) : SIX (6) short answer questions. Answers are to be written in the Answer Booklet provided.
PART C (30 marks) : TWO (2) essay questions. Answers are to be written in the Answer Booklet given.
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 = 9 (Including the cover page)]

PART B : SHORT ANSWER QUESTIONS (40 MARKS)

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

- 1a. Define fish sauce. (2 marks)
- b. Name the fish sauce according to the country as listed below. You are required to copy the table below into your answer booklet and fill in as column A in the table. (3 marks)
- c. Gives **TWO (2)** dishes that used fish sauce according to the country as listed. Write answer in your booklet, column B. (3 marks)

Country name	Column A	Column B
Thailand		i. ii.
Vietnam		i. ii.
Philippine		i. ii.

- 2a. Define *Tumpeng*, one of the famous dishes served in Indonesia. (2 marks)
- b. Suggest **SIX (6)** dishes which is suitable to be served with *Tumpeng*. (3 marks)
3. One of the most used ingredients in Asia is Chinese cabbage or known as Napa Cabbage. Name **THREE (3)** Asian dishes that uses Chinese cabbage. Name the country and explain how the dishes are prepared. (6 marks)
4. Define *panchan* and what is it's roles in the Korean diet. (4 marks)
5. Which countries were the main influences in the Japanese cuisine? Explain those influences. (6 marks)
6. You have received a dinner reservation for a group of ten guests. They have requested their Indian dishes to be served on *thali*.
- a. As an executive chef, explain the term *thali* to your kitchen apprentice. (2 marks)
- b. Plan a menu which consists of a soup, two proteins, two choices of starch, three side dishes and a dessert to suit the guest's requirement. You are to describe the dishes. (9 marks)

END OF PART B

PART C : ESSAY QUESTIONS (30 MARKS)

INSTRUCTION(S) : TWO (2) essay questions. Answer ALL questions in the Answer booklet(s) provided.

1. Discuss the various rice grain commonly consumed by Asian people in term of characteristic, size, usage and ways to enjoy it. (15 marks)

2. How does Asian cuisine differ from European cuisine? Discuss the differences focusing on ingredients, cooking methods, utensils and serving style. (15 marks)

END OF EXAM PAPER