

**FACULTY OF HOSPITALITY AND TOURISM
SCHOOL OF HOSPITALITY****FINAL EXAMINATION**

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **HOS1113 FOOD HYGIENE AND NUTRITION ALIMENTATION**
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 shaded in the Multiple Choice Answer Sheet 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.

Total Number of pages =7 (Including the cover page)

END OF PART A

PART B : SHORT ANSWER QUESTIONS (60 MARKS)

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

1. Discuss different methods of storing starchy roots in a restaurant kitchen. (10 marks)
2. Your factory manufactures frozen food. Discuss **FIVE (5)** methods on how you would be able to store and transport these products without damaging their qualities. (10 marks)
3. Elaborate **FIVE (5)** general requirements for food hygiene and safety in premises. (10 marks)
4. Illustrate an example of food label. Explain the importance of the components of the food labels in your answer. (10 marks)
5. Illustrate a diagram that shows the interrelated departments in hotel with main stock demands from the main store. Then using the diagram, elaborate on how the internal requisition is done. (10 marks)
6. Elaborate the nutrient composition of red meat. (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.

1. Discuss the issues regarding food hygiene and nutrition in Malaysia. (20 marks)

END OF QUESTION PAPER