

FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Subject Code & Name : **BCA 2302 Food Preservation**
Semester & Year : September-December 2016
Lecturer/Examiner : Haryati Abu Husin
Duration : 3 Hours

INSTRUCTIONS TO CANDIDATES

- This question paper consists of 2 parts:**
PART A (70 marks) : SEVEN (7) short answer questions. Answers are to be written in the Answer Booklet provided

PART B (30 marks) : ONE (1) Essay Question. Answers are to be written in the Answer Booklet provided.
- Candidates are not allowed to bring any unauthorised materials except writing equipment into the Examination Hall. Electronic dictionaries are strictly prohibited.**
- 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.**
- 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 of Hospitality 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 of Hospitality.

PART A : SHORT ANSWER QUESTIONS (70 MARKS)

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

1. Differentiate between drying and dehydration. (10 marks)
2. Elaborate the usage of nitric acid in meat preservation. (10 marks)
3. You are required to preserve 50kg of freshwater fish using any types of preservation technique/ methods. Justify by providing reasons on the technique of preservation you will apply. (10 marks)
4. Elaborate the usage of pH meter in measuring the pH of beverage (10 marks)
5. Discuss the importance of sampling techniques in food evaluation. (10 marks)
6. Determine the term “ Food preservation” in Food Act Malaysia 2010. (10 marks)
7. Discuss **FOUR (4)** criteria or principles for food fortification (10 marks)

END OF PART A

PART B : ESSAY QUESTIONS (30 MARKS)

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

1. You have decided to open a small scale business which focuses on fruits as the selling items. You are required to:
 - a. Explain the **ingredients** and **methods** for preparing your product (10 marks)
 - b. Discuss suitable **techniques of preservation** and appropriate **preserving agent/agents** for the product preparation. (6 marks)
 - c. You have decided to take a few samples for the internal evaluation-nutrient testing purpose. Determine what type of sampling attributes and sampling techniques t you will apply and explain your reasons. (10 marks)
 - d. To ensure your product is accepted by consumers, you have decided to run the sensory testing. Illustrate your score card for your sensory testing. (4 marks)

(Total :30 marks)

END OF EXAM PAPER