



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Subject Code & Name : **CUL1103 Basic Culinary**
Semester & Year : September - December 2016
Lecturer/Examiner : Andy Woon
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. **This question paper consists of 2 parts:**
PART A (30 marks) : 30 multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.
PART B (70 marks) : TWELVE (12) short answer questions. 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 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.

Total Number of pages = 9 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (70 MARKS)

INSTRUCTION(S) : TWELVE (12) short answer questions. Answer ALL questions in the Answer Booklet(s) provided.

1. When cutting vegetables items, you need to hold them using the fingers of your non-cutting hand like a claw. Why? (2 marks)

- 2a. What is a mandolin? (2 marks)

- b. Explain the **THREE (3)** benefits for using a mandolin for vegetable preparation. (3 marks)

- 3a. Define the term trussing. (2 marks)

- b. List the **TWO (2)** main purposes of trussing poultry. (4 marks)

1. Identify **FIVE (5)** methods to determine whether a roast chicken is cooked. (10 marks)

5. List the **FIVE (5)** major quality points of fresh fish. (5 marks)

6. A *bouquet garni* is used to add flavour in stock making. Describe how to prepare a *bouquet garni*. (4 marks)

7. Explain the sequence of “*pane*” when applied to fish. (6 marks)

8. Define the term “deglaize” in sauce making. (2 marks)

- 9a. List and explain the **FOUR (4)** categories of thick soup. (8 marks)

- b. Suggest **FIVE (5)** toppings that are suitable to be served with thick soup. (5 marks)

- 10a. Mayonnaise is referred to as a 'permanent emulsion'. Explain the steps required to make a basic mayonnaise. (5 marks)
- b. You are preparing mayonnaise and it starts to curdle before you have finished. Explain why. (4 marks)
- c. Suggest **ONE (1)** method to 'rescue' the curdled mayonnaise. (2 marks)
10. What is "sulphur" which often appears when making hard-boiled egg? (2 marks)
11. You are required to prepare angel hair pasta to use for the day. Describe the **TWO (2)** quality characteristics of dried pasta. (4 marks)

END OF EXAM