

## FACULTY OF CULINARY ARTS

### FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) :

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Subject Code & Name : **CUL1143 FOOD COMMODITIES**  
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) : SEVEN (7) 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 = 8 (Including the cover page)]**

**PART B : SHORT ANSWER QUESTIONS (70 MARKS)**

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

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1. Vegetables are divided into either botanical relationships or edible specific parts.
  - a. Classify the **SEVEN (7)** categories of vegetables. (7 marks)
  - b. Lists and give examples of the chosen each category. (7 marks)
- 2a. Name and explain in details the **FIVE (5)** types of salt available. (10 marks)
- b. Suggest the **FOUR (4)** functions and usage of salt in food preparation. (8 marks)
3. Define “Dijon mustard” (3 marks)
4. Identify the **FOUR (4)** common foaming methods of egg whites. Explain the steps that will help handle beaten egg whites properly for each method. (8 marks)
5. Explain the general cooking principles of “sulphur” in egg. (4 marks)
6. Cheese is one of the oldest and most widely used foods known to man. It is commonly used in commercial kitchens appearing in everything from breakfast to snacks to desserts.
  - a. Define **SEVEN (7)** processes of modern cheese making. (7 marks)
  - b. Natalie is requested to add a cheese platter in her new menu. She does not have any knowledge on how to serve a cheese platter. You need to advise Natalie and explain the **THREE (3)** best ways of serving cheese platter to her customer. (6 marks)
- 7a. List the **FOUR (4)** types of potatoes that are available in market form. (4 marks)
- b. Identify **SIX (6)** characteristics of high quality potatoes. (6 marks)

**END OF EXAM PAPER**