

SCHOOL OF HOSPITALITY

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) :

Subject Code & Name : **CUL1184 Kitchen Operations and Hygiene**
Semester & Year : September - December 2016
Lecturer/Examiner : Suliza Hairon
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 3 parts:
PART A (30 marks) : Answer all THIRTY (30) multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.
PART B (55 marks) : SEVEN (7) short answer questions. Answers are to be written in the Answer Booklet provided.
PART C (15 marks) : Answer ONE (1) essay question. Write your answers in the Answer Booklet(s) provided.
2. Candidates are not allowed to bring any unauthorized 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 = 11 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (55 MARKS)

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

1. a. Describe **THREE (3)** major developments that significantly changed the food-service industry in 20th century. (3 marks)

b. Explain the **FOUR (4)** factors that need to be considered when organizing a new kitchen. (4 marks)
2. a. Define the **SEVEN (7)** principles of Hazard Analysis Critical Control Point (HACCP). (7 marks)

b. Describe **THREE (3)** main categories of food hazards and give **ONE (1)** example of each category. (6 marks)
3. a. Name and describe **THREE (3)** ways in which heat is transferred to food in order to cook it. (9 marks)

b. Describe the factors affecting cooking time. (3 marks)
4. a. Give **FOUR (4)** reasons that cause curdling during mayonnaise preparation. (4marks)




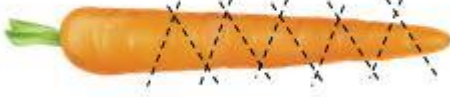
b. Suggest **TWO (2)** rescue methods to save a curdled mayonnaise. (2marks)
5. Describe **FOUR (4)** classifications of soup. (8 marks)

6. Boiling, simmering, poaching, blanching, and steaming are known as moist-heat cooking methods. Describe how these **FIVE (5)** methods are carried out.

(5 marks)

7. Name the basic vegetable cuttings shown in the picture below.

(4 marks)

Pictures	Name of cutting
	
	
	
	

END OF PART B

PART C : ESSAY QUESTIONS (15 MARKS)

INSTRUCTION(S) : Answer **ONE (1)** essay question. Write your answers in the Answer Booklet(s) provided.

1. A sauce works like a seasoning. Many chefs believe good sauces are the pinnacle of all cooking; both in the skill they require and in the interest and excitement they can give to food. No matter where you work, sauce making techniques are basic skills you will need in all your cooking. Based on your understanding, define the **THREE (3)** structures of sauces. Meanwhile, you have just prepared a rosemary sauce, but your supervisor says it's too thin. It must be served in five minutes. What can you do to correct the sauce and explain the **FIVE (5)** finishing techniques which you can apply to your sauce?

(15 marks)

END OF EXAM PAPER