



Private & Confidential

FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID(in Figures) :

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Student ID (in Words) : _____

Subject Code & Name : **CUL1504 PROFESSIONAL CULINARY STUDIES I**
Semester & Year : SEPTEMBER-DECEMBER 2016
Lecturer/Examiner : VINCENT PANG
Duration : 3 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:
PART A (60 marks) : EIGHT (8) Short Answer Questions. Answer ALL questions in the Answer Booklet(s) provided.

PART B (40 marks) : TWO (2) Essay Questions. Answer ALL questions 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 = 3 (Including the cover page)

PART A : SHORT ANSWER (60 MARKS)

INSTRUCTION(S) : Answer ALL questions. Write your answer in the Answer Booklet provided.

1. Explain the composition of poultry meat. (8 marks)
2. What are the differences between light and dark meat in poultry. (6 marks)
3. Explain **FOUR (4)** ways to check for doneness when cooking poultry. (8 marks)
4. Explain the **FOUR (4)** basic parts of a salad when it comes to arrangement and presentation (8 marks)
5. Discuss the steps to prepare white chicken stock (7 marks)
6. What are the functions of a sauce? (5 marks)
7. Discuss **SIX (6)** ways to check for quality in potatoes (12 marks)
8. Provide **SIX (6)** different cuts of Fish (6 marks)

END OF PART A

PART B : ESSAY QUESTIONS (40 MARKS)

INSTRUCTION (S) : Answer ALL questions. Write your answer in the Answer Booklet provided.

1. Eggs are an integral part in the culinary world because of its many usages hence, basic understanding is of utmost important for identifying eggs to ensure only the freshest are utilised. You are required to:
 - a. illustrate an egg diagraph and label the components (6 marks)
 - b. explain only the **THREE (3)** main components at the bottom of the diagraph as illustrated for question 1a (9 marks)
 - c. provide **FIVE (5)** egg dishes (5 marks)

2. Fishes are widely used in the culinary scene and is important to purchase fish that are fresh to ensure good quality, you are required to answer the following:-
 - a) Identify the **FIVE (5)** parts you can check on a fish for freshness (5 marks)
 - b) What are the characteristics of a fresh fish (5 marks)
 - c) What are the characteristics of a fish that is not fresh (5 marks)
 - d) Discuss the objective of properly storing fresh fish. (5 marks)

END OF EXAM PAPER