



Private & Confidential

FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID(in Figures) :

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Student ID (in Words) : _____

Subject Code & Name : **CUL1514 PROFESSIONAL CULINARY STUDIES II**
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. Discuss **TEN (10)** things that you as a culinary professional should check on before a service begin. (10 marks)
2. Apart from cooking and applying culinary techniques to food, a chef must be able to connote a balanced meal, discuss **THREE (3)** possible factors a chef could use as a guide line. (6 marks)
3. Discuss the tri doshas that is used in Ayurveda cuisine and provide an example for each. (9 marks)
4. How did Paul Rozin (1982) define cuisine? (6 marks)
5. What is the definition of Food used as Rituals and provide **THREE (3)** examples (6 marks)
6. Discuss the theory of Omnivore Paradox (8 marks)
7. Flavour is important in culinary, therefore the understanding of flavour is important to a chef. Discuss what flavor is and the characteristics of it. (7 marks)
8. How does sight play an important role in food and why is it important? (8 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. The use of convenience products are increasing in the culinary scene especially in a developed town or a metropolitan area in order to cater to the mass market. As useful as these products are it also provides difficulties in other areas, you are required:-
 - a. Discuss **EIGHT (8)** advantages and **EIGHT (8)** disadvantages of convenience products. (16 marks)
 - b. Explain **TWO (2)** categories of convenience products. (4 marks)

2. The modern day chef job is not only to cook and excite but also have seen an increasing importance in constructing a balanced meal plan in terms of nutrients for customers, you are required to:-
 - a. Summarize your understanding on the food pyramid (12 marks)
 - b. Explain **FOUR (4)** methods of cooking that can be applied for healthy cooking (8 marks)

END OF EXAM PAPER