



Private & Confidential

## 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 : **DCA1308 NUTRITION AND SENSORY ANALYSIS**  
Semester & Year : September-December 2016  
Lecturer/Examiner : Haryati Abu Husin  
Duration : 2 Hours

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#### **INSTRUCTIONS TO CANDIDATES**

**1. This question paper consists of 3 parts:**

**PART A (60 marks) : SIX (6) short answer questions. Answers are to be written in the Answer Booklet provided.**

**PART B(20 marks) : ONE (1) Essay Question. 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 =3 (Including the cover page)**

**PART A : SHORT ANSWER QUESTIONS (60 MARKS)**

**INSTRUCTION(S)** : **SIX (6)** short answer questions. Answer **ALL** questions in the Answer Booklet(s) provided

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1. Create **ONE (1)** recipe for a toddler that is detected with ADHD. (10 marks)
2. Elaborate on how socio and emotional factors can influence the type of food we select. (10 marks)
3. Elaborate **FOUR (4)** risk factors that cannot be changed for osteoporosis. (10 marks)
4. Discuss how you would plan a menu for the elderly. (10 marks)
5. Explain the functions of sensory analysis in food industries. (10 marks)
6. Determine the symptoms of hyper-vitaminosis A. (10 marks)

**END OF PART A**

**PART B : ESSAY QUESTION (20 MARKS)**

**INSTRUCTION(S) : ONE (1) essay question. Answer ALL questions in the Answer Booklet(s) provided.**

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1. You are a chef working in one of the fine dining restaurant in Kuala Lumpur that focuses on healthy menus. You are invited to give a talk in BERJAYA University College of Hospitality students. The title of your talk is 'Healthy menu implementation in restaurants: advantages and disadvantages of having it in the restaurant' . Prepare your talk based on relevant information.

(20 marks)

**END OF EXAM PAPER**