

FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Subject Code & Name : **DCA2304 Garde Manger**
Semester & Year : Sept-December 2016
Lecturer/Examiner : Zulkifli Bin Hashim
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 3 parts:
 - PART A (30 marks) : THIRTY (30) multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.**
 - PART B (40 marks) : THREE (3) short answer questions. Answer ALL questions in the Answer Booklet(s) provided.**
 - PART C (30 marks) : ONE (1) essay questions. Answer ALL questions in the Answer Booklet(s) 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 = 10 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (40 MARKS)

INSTRUCTION(S) : THREE (3) short answer questions. Answer **ALL** questions in the answer booklet(s) provided.

1. While anyone can make a sandwich, not everyone can make a good sandwich. Bread, spreads, fillings and internal garnish are the most important basic element part for sandwich making. The foundation of successful sandwich making is through preparation and an organised *mise-en-place*.
 - a. List and discuss the functions of **4 (FOUR)** elements of a basic sandwich. (8 marks)
 - b. Describe the **SIX (6)** basic sandwich construction types and the principles of sandwich construction. (12 marks)
2. Mousselines are made with raw seafood, poultry, or meat. They are poached or baked after mixing. Mousses are made from a cooked product. Mousses can be savoury or sweet. Mousses have two components: the *purée* base and lightening ingredients.
 - a. List the primary ingredients in mousselines and explain their preparation. (5 marks)
 - b. Explain both components of preparation for seafood mousse preparation and discuss about safety guidelines. (5 marks)
3. Cold soups did not become part of formal cuisine until the twentieth century. Today they are featured in selected restaurants and catering operations, particularly in warm weather. Cold soups are divided into three main categories. Explain the **THREE (3)** categories of cold soups. (10 marks)

END OF PART B

PART C : ESSAY QUESTION (30 MARKS)

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

1. Discuss the category of *garde manger* production, storage and ripeness process. (30 marks)

END OF EXAM PAPER