



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Subject Code & Name : **DCA2403 Aseana Cuisine**
Semester & Year : Sept – Dec 2016
Lecturer/Examiner : Mohd Zaidi bin Saleh
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

- PART B (40 marks) : SIX (6) short answers. Answers are to be written in the Answer Booklet provided.**
- PART C (30 marks) : TWO (2) essay questions. 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 = 9 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (40 MARKS)

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

- 1a. What are the factors that influence Thai cuisine? (4 marks)
- b. Explain how regions affect ingredients found in Thailand. (4 marks)
2. Japanese cheese cake is a famous dessert. Briefly describe all its ingredients and its cooking methods. (6 marks)
3. **Gochujang** and **Doenjang** are two different pastes in Korean food. List **TWO (2)** different characteristics for each. (4 marks)
4. You are conducting a cooking programme for a group of students. They are interested in learning how to prepare a Korean **Kimbab**.
 - a. As a Chef , what type of **Kimbab** dishes would you recommend to them? (3 marks)
 - b. Your students have queries about the dishes that you have recommended in 4a. Brief describe all dishes in terms of ingredients used. (6 marks)
5. You are serving Chinese cuisine in your café. A few guests commented that the sweet and sour fish is not up to standard. As a Chef, recommend ways to improve the flavour. (5 marks)
6. Korean cuisine is divided in to Northern Korean and Southern Korean. List the differences between the two. (8 marks)

END OF PART B

PART C : ESSAY QUESTIONS (30 MARKS)

INSTRUCTION(S) : TWO (2) essay questions. Answer ALL questions in the Answer booklet(s) provided.

1. Discuss the taste and flavour profile of Asian Foods. (15 marks)

2. Compare and contrast the differences in cuisine between east and west China. (15 marks)

END OF EXAM PAPER