



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Subject Code & Name : **DCA2405 Malaysian Cuisine**
Semester & Year : Sept-Dec 2016
Lecturer/Examiner : Azim Bin Amran
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 (50 marks) : FIVE (5) short answer questions. Answers are to be written in the Answer Booklet provided.**
 - PART C (20 marks) : ONE (1) essay question. Answers are to be written in 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.

PART B : SHORT ANSWER QUESTIONS (50 MARKS)

INSTRUCTION(S) : FIVE (5) short answer questions. Answer ALL questions in the Answer. Booklet(s) provided

1. This semester, students were taught Malaysian Cuisine. Based on your understanding, discuss what Malaysian Cuisine truly means. (10 marks)
2. Nowadays, non-Muslim food premises and food manufacturers are applying for *Halal* certification from the Authorities. Why is *Halal* certification important? Discuss. (10 marks)
3. Chinese food in Malaysia tastes better and is very different from mainland China. Explain the aspects that make it different. (10 marks)
4. In Malaysian and Indian cuisine, dry spices are frequently used in a dish. Why are dry spices essential and what are its health benefits? Discuss (10 marks)
5. The following are **TWO (2)** methods of making *Rendang*:
 - i. Saute the wet spices until the oil ruptures, add meat, coconut milk and simmer until meat is tender
 - ii. Combine all the ingredients and simmer until meat is tenderWhich method do you think is the **BEST**? Justify your answer (10 marks)

END OF PART B

PART C : ESSAY QUESTIONS (20 MARKS)

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

1. Street foods are favourites among Malaysians. Most food stalls are located beside main roads and along inappropriate places. Some claim street foods are unhygienic. Discuss how you would upgrade street foods to another level, but still maintaining taste.
(20 marks)

END OF EXAM PAPER