



Private & Confidential

SCHOOL OF HOSPITALITY

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Subject Code & Name : **HOS1113 FOOD HYGIENE AND NUTRITION ALIMENTATION**
Semester & Year : September-December 2016
Lecturer/Examiner : Haryati Abu Husin
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 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

1. Discuss these methods of cooking :
 - a) *Bain Marie*
 - b) *Sous Vide*
 - c) Simmering
 - d) Broiling

(10 marks)
2. Your factory manufactures frozen mixed vegetables and frozen fruits. Discuss on how you would be able to store and transport these products without damaging their qualities.

(10 marks)
3. Illustrate an example of food label. Explain the importance of the components of the food labels in your answer.

(10 marks)
4. In your own words, define the term **balance diet**.

(10 marks)
5. Elaborate **FOUR (4)** factors that affecting food requirements.

(10 marks)
6. State the general hygiene requirements in catering industry.

(10 marks)

END OF PART B

PART B : ESSAY QUESTION (20 MARKS)

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

1. Elaborate the disposal systems in the kitchen , focuses on these areas:-
 - a. Storage area
 - b. Preparation area
 - c. Production area
 - d. Washing area
 - e. Disposal area

(20 marks)

END OF QUESTION PAPER