

FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) :

Subject Code & Name : **CUL1103 BASIC CULINARY**
Semester & Year : September - December 2017
Lecturer/Examiner : Asha Shirin James
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

- This question paper consists of 2 parts:**
PART A (30 marks) : Answer all THIRTY (30) multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.
PART B (70 marks) : EIGHT (8) short answer questions. Answers are to be written in the Answer Booklet provided.
- Candidates are not allowed to bring any unauthorized materials except writing equipment into the Examination Hall. Electronic dictionaries are strictly prohibited.**
- 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.**
- 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 (70 MARKS)

INSTRUCTION(S) : Answer **EIGHT (8)** short answer questions. Write your answers in the Answer Booklet(s) provided.

1. a. Define the **SEVEN (7)** principles of Hazard Analysis Critical Control Point (HACCP). (7 marks)
- b. Describe **THREE (3)** main categories of food hazards and give **ONE (1)** example of each category. (6 marks)
2. a. When cutting vegetables items, you need to hold them using the fingers of your non-cutting hand like a claw. Why? (2 marks)
- b. State **TWO (2)** reasons why vegetables should be cut in uniform shapes and sizes? (2 marks)
3. a. Define the term “Trussing”. (3 marks)
- b. List the **THREE (3)** main purposes of trussing poultry. (3 marks)
- c. State **THREE (3)** methods of trussing poultry. (3 marks)
4. Illustrate and classify **SIX (6)** types of fish cuts. (12 marks)
5. Mayonnaise is referred to as a ‘permanent emulsion’.
 - a. Describe the steps in making basic mayonnaise (5 marks)
 - b. Examine the causes of curdled mayonnaise. (4 marks)
 - c. Recommend **TWO (2)** methods to ‘rescue’ curdled mayonnaise. (2 marks)
6. You are a ‘*commis*’ working in a fine dining restaurant. Your *Chef de Partie* is on medical leave and you are required to make ‘*Consommé*’.
 - a. What are the ingredients required? (4 marks)
 - b. ‘*Consommé*’ is known as clear soup. If the clarification fails, what changes would you recommend to solve it? (3 marks)

7. Sauces are made from liquid and thickening agent. Draw and fill up the column in your answer script (7 marks)

Sauce	Liquid	Thickening Agent
1.	Milk	White Roux
2. Veloute		
3.		Brown Roux
4. Hollandaise	Butter	
5.	Tomato + Stock	

8. a. Name the **THREE (3)** categories of basic salad dressing. (3 marks)
- b. Explain the **FOUR (4)** structures of salad. (4 marks)

END OF EXAM PAPER