

## FACULTY OF CULINARY ARTS

### FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) :

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Subject Code & Name : **CUL1143 FOOD COMMODITIES**  
Semester & Year : September – December 2017  
Lecturer/Examiner : Andy Woon  
Duration : 2 Hours

#### INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:  
PART A (30 marks) : 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.
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 = 7 (Including the cover page)]

**PART B : SHORT ANSWER QUESTIONS (70 MARKS)**

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

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- 1a. Classify the **SEVEN (7)** categories of fruits. (7 marks)
- b. Lists and give **TWO (2)** examples of **FOUR (4)** categories given in **1a**. (8 marks)
- c. What are the standards used to check the quality of fruits purchased? Explain them. (6 marks)
1. Salt adds great flavour to food. It has been used as a food preservative for thousands of years and yet has many other functions in food.
- a. Name the **FIVE (5)** types of salt available and explain each in detail. (10 marks)
- b. Apart from being a preservative discuss other functions and usage of salt in food preparation. (3 marks)
2. Define “English mustard” (2 marks)
- 4a. Describe vinegar. (2 marks)
- b. List **THREE (3)** examples of vinegar and its explanation. (6 marks)
5. Milk is one of the most nutritious foods available providing proteins, vitamins and minerals. But whole milk is raw so it has to go through processing. Explain how the pasteurization process is carried out. (4 marks)
6. Cheese is one of the oldest and most widely used foods known to man. It is commonly used in commercial kitchens appearing in everything from breakfast to snacks to desserts.
- a. Define **SEVEN (7)** processes of modern cheese making. (7 marks)
- b. Mrs. Low does not have any knowledge on how to serve cheese platter on her menu for her customer. You need to advise Mrs. Low the best ways how to serve a cheese platter to customers. (6 marks)
- 7a. List **THREE (3)** types of potatoes in market form. (3 marks)
- b. Identify **FOUR (4)** characteristics of high quality potatoes. (4 marks)
8. Using relevant examples, describe ‘*legumes*’. (2 marks)

**END OF EXAM PAPER**