

FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Subject Code & Name : **CUL1153 Kitchen and Hygiene Management**
Semester & Year : September - December 2017
Lecturer/Examiner : Hasri Bin Hassan
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) : SEVEN (7) 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 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 = 10 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (50 MARKS)

INSTRUCTION(S) : SEVEN (7) short answer questions. Answer ALL questions in the Answer Booklet(s) provided.

1. In any organisation both supervisors and subordinates are expecting something for their commitment in daily jobs. Explain in detail on:
 - a. Supervisor expectations (3 marks)
 - b. Subordinate expectations (3 marks)
2. a. State **FIVE (5)** job tasks of the Sous Chef. (5 marks)
b. State **THREE (3)** job tasks of the Kitchen Porter. (3 marks)
3. There are **THREE (3)** basic types of ventilation systems in planning a kitchen. Explain in detail the following systems:
 - a. Extract type (3 marks)
 - b. Inlet type (3 marks)
 - c. Combined type (3 marks)
4. a. Define the requirements needed for the COSHH (Control Of Substances Hazardous to Health) (3 marks)
b. Explain the rules for using a chemical (5 marks)
5. Give **SIX (6)** basic steps for cleaning and disinfecting a kitchen. (6 marks)
6. As a kitchen consultant, you are going to plan for a medium sized kitchen layout. Give your opinion on the equipment required for this kitchen. (5 marks)

7. Explain in detail the following kitchen concept:

a. Island grouping (2 marks)

b. Wall sitting (3 marks)

c. "L" or "U" shape (3 marks)

END OF PART B

PART C : ESSAY QUESTIONS (20 MARKS)

INSTRUCTION(S) : ONE (1) Essay question. Write your answers in the Answer Booklet(s) provided.

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1. As a Hygiene Manager, you are assigned to give training to a group of new staff who have just employed by your hotel. One of the topics is related to hygiene, kindly prepare your training notes in detail for the presentation where you have to explain the importance of hygiene in work place as well as personal hygiene. (20 Marks)

END OF PAPER