

**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 : **CUL1184 Kitchen Operations and Hygiene**  
Semester & Year : September - December 2017  
Lecturer/Examiner : Suliza Hairon  
Duration : 2 Hours

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**INSTRUCTIONS TO CANDIDATES**

1. This question paper consists of 3 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 (55 marks) : SEVEN (7) short answer questions. Answers are to be written in the Answer Booklet provided.  
PART C (15 marks) : Answer ONE (1) essay question. Write your answers in the Answer Booklet(s) provided.
2. Candidates are not allowed to bring any unauthorized 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 = 11 (Including the cover page)**

**PART B : SHORT ANSWER QUESTIONS (55 MARKS)**

**INSTRUCTION(S) :** Answer **SEVEN (7)** short answer questions. Write your answers in the Answer Booklet(s) provided.

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1. a. State the dimensions of the following vegetables cuts:  

(7 marks)

  - Fine julliene
  - Batonnet
  - Mecedoine
  - Small dice
  - Brunoise
  - Jardiniere
  - Large dice
  
2. a. Describe **THREE (3)** major development that significantly changed the food-service industry in 20th century.  

(3 marks)

  
  
- b. Explain the **FOUR (4)** factors that need to be considered in a way to organize a new kitchen.  

(4 marks)
  
3. a. Draw a diagram of an egg and label each of its parts.  

(6 marks)

  
  
- b. Differentiate the composition of egg yolk and egg white.  

(6 marks)
  
4. a. Describe the **SEVEN (7)** principles of Hazard Analysis Critical Control Point (HACCP)?  

(7 marks)

- b. Explain the **THREE (3)** general categories of potentially hazardous foods and give **ONE (1)** example of each category.  
(6 marks)
5. a. Explain the difference between a seasoning and a flavouring ingredient and give an example of each.  
(6 marks)
6. a. Describe the **THREE (3)** structure of sauces.  
(6 marks)
7. a. What is a marinade and state **THREE (3)** categories of marinade ingredients?  
(4 marks)

**END OF PART B**

**PART C : ESSAY QUESTIONS (15 MARKS)**

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

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1. The variety of salads on offer seems to be greater than ever in memory. Restaurants that once listed no more than two or three salads on their menu now devote an entire page to the category. In addition, before the chef can produce the salads, first he or she must decide exactly what salads should be made. Therefore, you should know what kinds of salad are best for which purposes. For this reason, salads are also classified according to their function in the meal. Explain the **FIVE (5)** categories of salad which usually the chef produce and give **ONE (1)** appropriate salad recipes for use as appertizer, accompaniment, main course, separate course and dessert salad.

(15 marks)

**END OF EXAM PAPER**