



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) :

Subject Code & Name : **CUL1304 Malaysian Cuisine**

Semester & Year : Sept-Dec 2017

Lecturer/Examiner : Azim Bin Amran

Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

- 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) : FIVE (5) 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**
- Candidates are not allowed to bring any unauthorised 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 = 11 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (50 MARKS)

INSTRUCTION(S) : **FIVE (5)** short answer questions. Answer **ALL** questions in the Answer Booklet(s) provided.

1. Compare and contrast the differences between curry laksa, asam laksa and special laksa. (10 marks)
2. Dry spices need to be dry roasted before use. Explain why this needs to be done. (10 marks)
3. Briefly explain how culture influences the cuisine of Eurasians in Malaysia.(10 marks)
4. Halal Food is known as the Food permitted under the *Shariah* law. Define Halal Food. (10 marks)
5. Islamic Halal slaughter has increasingly come under attack from animal rights activists telling tales of barbaric blood-thirsty ritual slaughter. There are two distinct issues: there is the vegetarian agenda which wants to ban all consumption of animal products, and there is the animal rights lobby which argues for a humane method of slaughter. Based on your knowledge in Islamic Halal slaughter discuss. (10 marks)

END OF PART B

PART C : ESSAY QUESTIONS (20 MARKS)

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

1. Dry spices are widely used in Malaysian cooking. In India, spices are the heart and soul and they have been used in appetisers till desserts. Some claim that spices are like medicine to cure a sickness. Discuss the health benefits of cinnamon. (20 marks)

END OF EXAM PAPER