



Private & Confidential

FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID(in Figures) :

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Student ID (in Words) : _____

Subject Code & Name : **CUL1514 PROFESSIONAL CULINARY STUDIES II**
Semester & Year : SEPTEMBER - DECEMBER 2017
Lecturer/Examiner : VINCENT PANG
Duration : 3 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:
PART A (60 marks) : EIGHT (8) Short Answer Questions. Answer ALL questions in the Answer Booklet(s) provided.

PART B (40 marks) : TWO (2) Essay Questions. Answer ALL questions 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 = 3 (Including the cover page)

PART A : SHORT ANSWER (60 MARKS)

INSTRUCTION(S) : Answer ALL questions. Write your answer in the Answer Booklet provided.

1. Portioning of food is an important understanding a chef requires to master, in your opinion how does portion control aids a chef? Provide **SIX (6)** importance. (7 marks)
2. When a person dines, they utilize all the five senses; provide the **THREE (3)** most used senses when it comes to dinning. (6 marks)
3. What is freeze drying and provide **TWO (2)** advantages of it. (6 marks)
4. In the current century a restaurant operator may find a wide variety of convenient products available that can be used to run a restaurant yet there are two sides of chef, one that embraces convenient products while another rejects it, in your opinion what are the advantages and disadvantages of convenient products? (12 marks)
5. Marie Antoine Careme is an influential figure in the culinary scene, provide **FIVE (5)** of his contributions to the culinary world (10 marks)
6. Food in its most basic understanding is to satisfy a person's hunger to provide energy and for the sustenance of life. If looked more deeply, food holds a very important role in every person, you are required to :
 - a. Differentiate food as symbolism, rituals and tradition (3 marks)
 - b. Provide an example for each factor as defined in question **6a** (3 marks)
7. Identify and explain the **THREE (3)** essentials of food presentation and provide examples for each (9 marks)
8. Who was the founder of the Pavlovian theory of conditioning and what is it all about? (4 marks)

END OF PART A

PART B : ESSAY QUESTIONS (40 MARKS)

INSTRUCTION (S): Answer ALL questions. Write your answer in the Answer Booklet provided.

1. History plays an important role when it comes to dishes for chefs, provide **FIVE (5)** classic dishes with their explanations and the reason of the name of the dish (15 marks)

2. Food Service system is an important element to take into consideration when deciding a type of food business one requires to run. A person has multiple choices to choose from and each with its own advantages and disadvantages, you are required to:-
 - a) Discuss in-depth how does the **“Commissary System”** function and provide **TWO (2)** establishments that uses the **“Commissary System”**. (11 marks)
 - b) Based on your opinion, **provide FIVE (5)** Advantages and **Three (3)** Disadvantages of the **“Commissary System”**. (8 marks)
 - c) Draw a **“Commissary System”** flow. (6 marks)

END OF EXAM PAPER