

**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 : **CUL 1593 INTRODUCTION TO CULINARY & KITCHEN HYGIENE**  
Semester & Year : **SEPTEMBER - DECEMBER 2017**  
Lecturer/Examiner : **NUR KHAIRUNNISAK ATHIRA BINTI AB RAZAK**  
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 QUESTIONS (60 MARKS)**

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

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1. Explain the process of making brown stock. (7 marks)
2. In your opinion, why do you think it would be better for beef bones to be cut into smaller pieces before roasting for brown stock and what must you be cautious of when using tomato paste in it? (6 marks)
3. Lean meat is a piece of meat that has no or minimal fat , apart from determining the methods of cooking, what else can you as a chef do to ensure that when you cook the lean meat it is still moist and has flavour? Illustrate your answers with the appropriate drawing. (6 marks)
4. What are the differences between white meat and dark meat in chicken? (6 marks)
5. Discuss **THREE (3)** differences for poultry and game and provide an example for each. (8 marks)
6. *Roux* is a thickening agent used for many purposes and most commonly found in soups and sauces , you are required to: (9 marks)
  - a. Categorize and define the types of cooked *roux*
  - b. Discuss the application of each *roux* for different basic leading sauces
7. How would you classify the following seafood? Include the characteristics of each classification that helps to differentiate it. (6 marks)
  - Mussel
  - Prawns
  - Squid
8. Fish are high risk products and spoils easily, therefore as a chef, being able to choose fresh fish is an important skill, if you were asked to hand this skill to a commis, how would you:-
  - a. Categorize **FIVE (5)** parts to identify freshness (5 marks)
  - b. Explain **FIVE (5)** characteristics of a fresh fish (5 marks)
  - c. Explain the temperature for storage of fresh fish (2 marks)

**END OF PART A**

**PART B : ESSAY QUESTION (40 MARKS)**

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

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**Question 1**

Meat items are often the largest bulk of storage for any food and beverage outlet and aged meat is only sold in certain high end restaurants. Since maintaining stock levels for meat and aged meat is a vital factor, it is important for a chef to understand the importance of both meat and aged meat.

Based on the paragraph above, you are required to:

- a. Illustrate with a diagram or flow that depicts the process of aging from the point of slaughter with explanations for the process of aging meat. (15 marks)
- b. In your opinion, what would be the differences between consuming green meat compared to aged meat and explain. (5 marks)

**Question 2**

There is a wide variety of soups found around the world; the chef has approached you to educate the other kitchen staff on the basic categories of soup and their sub categories. You are required to:

- a. Illustrate using a diagram to show the differences between thick and thin soups with their sub categories. (10 marks)
- b. By using the diagram prepared in Question 2 (a), compare the differences between thick and thin soups. (2 marks)
- c. What are the **FOUR (4)** sub categories of soups and provide **ONE (1)** example of each category. (8 marks)

**END OF EXAM PAPER**