



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL2023 Food Preservation**
 Trimester & Year : SEPT-DEC 2018
 Lecturer/Examiner : Haryati Abu Husin
 Duration : 3 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:
PART A (70 marks) : SEVEN (7) short answer questions. Answers are to be written in the Answer Booklet provided

PART B (30 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 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.

Total Number of pages =3 (Including the cover page)

PART A : SHORT ANSWER QUESTIONS (70 MARKS)

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

1. Discuss **FOUR (4) suitable** methods when preserving. (10 marks)

2. Elaborate the methods of fermentation process. Include the following information:-
 - a. A brief about the history of the method
 - b. The advantages of using the method
 - c. Types of food suitable for fermentation(10 marks)

3. Describe the techniques of plate count. Include the **TWO (2)** methods to run the plate count. (10 marks)

4. Define the term “**food colouring**” according to Food Act Malaysia 2009. (10 marks)

5. Justify **THREE (3) MAJOR** causes of food spoilage. (10 marks)

6. Discuss the characteristics of parabens and the importance of its usage in preserving food. (10 marks)

7. Discuss **FIVE (5)** examples of natural food (plant and animal food stuff) that are toxic. (10 marks)

END OF PART A

PART B : ESSAY QUESTIONS (30 MARKS)

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

1. You have decided to open a small scale business which focuses on vegetables as the main product. You are required to:
 - a. Explain the **ingredients** and **methods** for preparing your product (10 marks)
 - b. Discuss suitable **techniques of preservation** and appropriate **preserving agent/agents** for the product preparation. (6 marks)
 - c. You have decided to take a few samples for the internal evaluation-nutrient testing purpose. Determine what type of sampling attributes and sampling techniques you will apply and explain your reasons. (10 marks)
 - d. To ensure your product is accepted by consumers, you have decided to run a sensory test. Illustrate your score card for your sensory testing. (4 marks)

(Total : 30 marks)

END OF EXAM PAPER