



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1514 PROFESSIONAL CULINARY STUDIES II**
Trimester & Year : SEPTEMBER - DECEMBER 2018
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. Answers are to be written in the Answer booklet provided.
PART B (40 marks) : TWO (2) Essay questions. 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 (60 MARKS)

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

1. Taste refers to a mouth feel when one consumes food; discuss the **FIVE (5)** fundamental tastes. (10 marks)
2. How did Paul Rozin (1982) define cuisine? (6 marks)
3. What is the definition of Food used as Rituals and provide **THREE (3)** examples (6 marks)
4. The importance of eating healthy is becoming more and more important; provide **FIVE (5)** ways that a chef can use to add more flavours without increasing the usage of salt and fat. (10 marks)
5. Provide **TEN (10)** disadvantages how you as the owner of a restaurant can suffer from using more convenient products. (10 marks)
6. Discuss the theory of Omnivore Paradox (6 marks)
7. Classical dishes were often named after famous people or events; provide **THREE (3)** dishes that were named after famous people or events. (6 marks)
8. With the current high usage of Facebook, Instagram and other social networking services, it has opened the flood gates to countless beautiful food pictures, as a culinary expert we know that not all are entirely real as many is used for photo shooting only, therefore explain the **THREE (3)** essentials of food presentation that allows a chef to prepare and present a culinary work of art on the plate. (6 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. Identify the period of both La Varren and Augustus Escoffier and discuss their contribution towards the shaping of French Gastronomy that we know today (20 marks)
2. When preparing for service, it is important that a chef ensures everything is in place and checked to achieve a smooth operation for the night. Discuss **TEN (10)** things a chef should check for before a service or operation begins (20 marks)

END OF EXAM PAPER