

## FACULTY OF CULINARY ARTS

### FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) :

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Course Code & Name : **CUL1103 BASIC CULINARY**  
Trimester & Year : September – December 2018  
Lecturer/Examiner : Lim Hock Kooi  
Duration : 2 Hours

#### INSTRUCTIONS TO CANDIDATES

- This question paper consists of 2 parts:**  
**PART A (30 marks):** 30 multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.  
**PART B (70 marks):** NINE (9) short answer questions. 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.

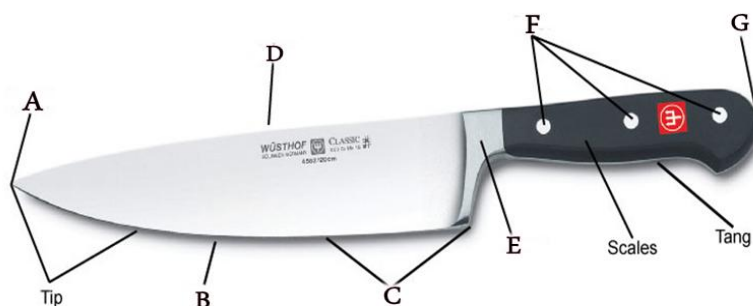
**WARNING:** The University Examination Board (UEB) of BERJAYA University College regards cheating as a most serious offence and will not hesitate to mete out the appropriate punitive actions according to the severity of the offence committed, and in accordance with the clauses stipulated in the Students' Handbook, up to and including expulsion from BERJAYA University College.

**Total Number of pages = 7 (Including the cover page)**

**PART B : SHORT ANSWER QUESTIONS (70 MARKS)**

**INSTRUCTION(S) : NINE (9) short answer questions. Answer ALL questions in the Answer Booklet(s) provided.**

1. a. List **THREE (3)** areas of hygiene that is important in the kitchen. (3 marks)
- b. Name **SEVEN (7)** best practices in kitchen that reflects pride, professionalism and considerations for your fellow team mates. (7 marks)
2. Illustrate a knife. Label each of its parts. (7 marks)



3. a. List the main ingredients for a Batter. (3 marks)
- b. How do you prevent food from becoming greasy when frying? (3 marks)
4. Describe what a 'Cartouche' is and its functions? (4 marks)
5. Explain what 'Bouquet Garni' is and how to prepare a bouquet garni? (6 marks)
6. a. Define 'ROUX'. (4 marks)
- b. Name the **THREE (3)** types of *roux* and stages of cooking process. (6 marks)
7. a. Define the differences between a broth and a stock. (4 marks)
- b. Explain how clarification works when preparing *consommé*. (8 marks)
8. Name **FIVE (5)** varieties of rice used in the kitchen. (5 marks)
9. a. How best can you define 'Sauce' and what quality does it add to food? (7 marks)
- b. What ingredients form the structure of sauces? (3 marks)

**END OF EXAM**