

FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1143 FOOD COMMODITIES**
Trimester & Year : September - December 2018
Lecturer/Examiner : Vincent Pang
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. 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) : EIGHT (8) short answer 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 = 8 (Including the cover page)]

PART B : SHORT ANSWER QUESTIONS (70 MARKS)

INSTRUCTION(S) : Answer EIGHT (8) short answer questions. Write your answers in the Answer Booklet(s) provided.

1. Cheese known to be one of the oldest food is widely consumed till today, explain **SIX (6)** rules when serving a cheese platter (6 marks)
2. When purchasing potatoes, what are the **SIX (6)** qualities to look out for? (6 marks)
3. Identify **SIX (6)** types of market form potatoes and provide an example for each. (12 marks)
4. Discuss the **THREE (3)** ways heat is transferred and provide an example for each way. (9 marks)
5. Identify and explain the **THREE (3)** main problems faced when using milk in cooking and provide **ONE (1)** solution for each problem. (9 marks)
6. Explain the characteristics of the following butter product:-
 - a. Salted butter (2 marks)
 - b. Unsalted butter (2 marks)
 - c. Clarified butter (2 marks)
 - d. Ghee (2 marks)
7. Briefly discuss the changes that takes place when heat is applied to the following :-
 - a. Protein (3 marks)
 - b. Sugar (2 marks)
 - c. Water (2 marks)
 - d. Starch (3 marks)
8. Provide **TWO(2)** examples of each pasta category below
 - a. Tube pasta (2 marks)
 - b. Stuffed pasta (2 marks)
 - c. Ribbon pasta (2 marks)
 - d. Soup pasta (2 marks)
 - e. Shaped pasta (2 marks)

END OF EXAM PAPER