



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1153 Kitchen and Hygiene Management**
Trimester & Year : September – December 2018
Lecturer/Examiner : Choong Siew Lee
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 3 parts:
PART A (30 marks) : THIRTY (30) multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.
PART B (50 marks) : SEVEN (7) short answer questions. Answers are to be written in the Answer Booklet provided.
PART C (20 marks) : ONE (1) essay question. Answers are to be written in the Answer Booklet given.
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 = 9 (Including the cover page)]

PART B : SHORT ANSWER QUESTIONS (50 MARKS)

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

1. Ecoffier is sometimes called the father of the modern food service. What were his most important accomplishments? (4 marks)
2. Briefly explain the responsibilities of these sections in a traditional kitchen:
 - i. *Le Saucier* (2 marks)
 - ii. *Le Rotisserie* (2 marks)
 - iii. *Le Garde Manger* (2 marks)
 - iv. *Boucher* (2 marks)
 - v. *Le Patisserie* (2 marks)
3. Describe the supervisory tasks for:
 - i. Head chef (2 marks)
 - ii. *Chef de Partie* (2 marks)
4. Being a supervisor, what skills must he/she has? You are require to list and describe **FOUR (4)** skills. (4 marks)
- 5a. What are the **FOUR (4)** types of food hazards in food service industry? (4 marks)
- b. Explain each food hazard as given in 5a. (8 marks)
6. When hiring a specialist or consultant for kitchen designing, he or she should have expertise in certain areas. List down all the areas of expertise. (10 marks)
7. You will be conducting a workshop to your apprentice on the topic of kitchen safety. How should you train them to prevent failing in the kitchen? (6 marks)

END OF PART B

PART C : ESSAY QUESTION (20 MARKS)

INSTRUCTION(S) : ONE (1) Essay question. Write your answers in the Answer Booklet(s) provided.

1. As a sous chef in Berjaya hotel, Langkawi; you are required to give training on ventilation system. How would you prepare your notes? (20 marks)

END OF EXAM PAPER