



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1163 Butchery**
Trimester & Year : September -December 2018
Lecturer/Examiner : Hasri Bin Hassan
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) : NINE (9) 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.

PART B : SHORT ANSWER QUESTIONS (70 MARKS)

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

- 1a. What will occur if poultry is not trussed before roasting? (3 marks)
- a. Elaborate the term 'Turkey' in culinary terms. (4 marks)
- b. Differentiate and compare 'light meat' and 'dark meat'. (6 marks)
- d. You are going to demonstrate a *sauté* or *fricassee* cut for the chicken in your class. List the **SEVEN (7)** methods of preparation for the cuts. (7 marks)
2. As a Chief Butcher, you are going to give a talk to your new staff on their job responsibilities and fire safety in work place.
 - a. Classify **FIVE (5)** job responsibilities of the Chief Butcher. (5 marks)
 - b. Describe the proper procedures in the event of fire. (7 marks)
3. Using appropriate examples, differentiate the terms 'kitchen equipment and kitchen utensil'. (6 marks)
4. Compare the terms 'sharpening steel and sharpening stone'. (9 marks)
5. List down all the quality points when buying a fresh chicken. (5 marks)
6. Describe the main criteria when buying a sheep or mutton under 1 year old. (5 marks)
7. The heat of cooking will affect the tenderness of the meat during the cooking process. Identify and explain the **TWO (2)** factors. (4 marks)
8. List and describe **FIVE (5)** types of offal or other edible parts of beef. (5 marks)
9. Differentiate between fresh and smoked sausage. (4 marks)

END OF EXAM PAPER