

FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) :

Course Code & Name : **CUL1173 NUTRITION AND SENSORY ANALYSIS**
Trimester & Year : SEPT-DEC 2018
Lecturer/Examiner : Haryati Abu Husin
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

- This question paper consists of 3 parts:**
 - PART A (20 marks) : TWENTY (20) multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.**
 - PART B (60 marks) : SIX (6) 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 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.

PART B : SHORT ANSWER QUESTIONS (60 MARKS)

INSTRUCTION(S) : SIX (6) short answer questions. Answer ALL questions in the Answer Booklet(s) provided

1. Create **ONE (1)** recipe for a teenager that actively involved in sports and will be participating for a competition soon. (10 marks)
2. Compare **FIVE (5)** criteria in My Plate and Food Pyramid. (10 marks)
3. Suggest **FOUR (4)** ways to promote a new food product in the market. (10 marks)
4. Elaborate **FIVE (5)** signs of metabolic syndrome. (10 marks)
5. Determine **FIVE (5)** methods in menu planning for lowering cancer risks. (10 marks)
6. You are a chef in a restaurant. You have decided to produce a new healthy dish based on mangoes by end of this year. Discuss the procedures of doing the sensory analysis for the new dish.

In your explanation, you have to include:

- product name and content
- the senses and characteristics of the product that you want to evaluate
- a visual of your score card

(10 marks)

END OF PART B

PART C : ESSAY QUESTION (20 MARKS)

INSTRUCTION(S) : ONE (1) essay question. Answer ALL questions in the Answer Booklet(s) provided.

1. You are required to give a talk to all BERJAYA University College first semester, first year students from the Culinary Arts programme. The title of the talk is “**The role of chefs in educating consumers about healthy eating**”. Prepare the talk using relevant information. (20 marks)

END OF EXAM PAPER