



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1213 Introduction To Heritage Food Commodities**
Trimester & Year : September – December 2018
Lecturer/Examiner : Hasri Bin Hassan
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

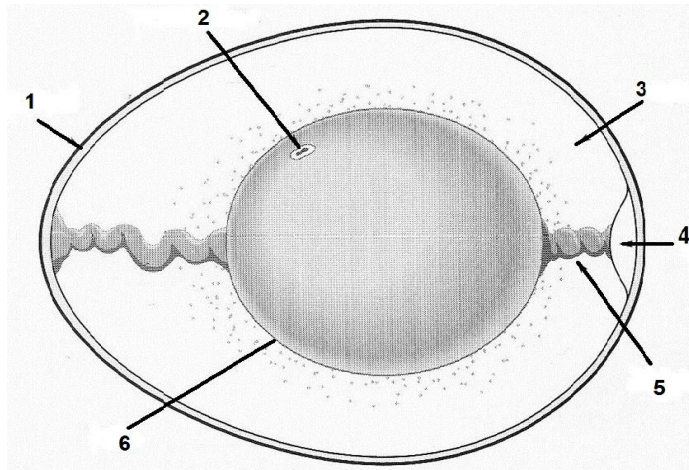
1. **This question paper consists of 2 parts:**
PART A (30 marks) : Answer all THIRTY (30) multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.
PART B (70 marks) : NINE (9) short answer questions. Answers are to be written in the Answer Booklet provided.
2.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

1. a. Label and explain the composition of egg in the diagramme below. (9 marks)



- b. Describe how to identify old eggs. (3 marks)
- c. Briefly describe **FIVE (5)** ways of proper storage of eggs to reduce food-borne illnesses. (5 marks)
2. Differentiate between herbs and spices. (4 marks)
3. Malaysian heritage food varies significantly across the country. Describe the term Malaysian Heritage Cuisine. (5 marks)
4. Animal Slaughter is one of requirements in *Halal* food productions. Elaborate why Muslim must apply this practice. (4 marks)
5. Meat tenderizing can be done either mechanically or chemically. Describe both techniques. (4 marks)
6. There are a few quality points to be considered when buying chicken. Identify all the points in detail. (5 marks)

7. a. You are required to buy fish for the usage of your restaurant. Describe the quality characteristics to look out for when buying fresh fish. (6 marks)
- b. Describe the process of thawing and handling frozen raw fish in order to maintain the quality of the fish. (9 marks)
8. Briefly describe the following terms.
- a. Game (2 marks)
- b. Poultry (2 marks)
- c. Spring Lamb (2 marks)
- d. Searing (2 marks)
- e. Freezer burn (2 marks)
9. In Malaysian and Indian cuisine, dry spices are frequently used in a dish. Describe **THREE (3)** types of spices used in both cuisine. (6 marks)

END OF EXAM PAPER