



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1314 Aseana Cuisine**
 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 (40 marks) : SIX (6) short answer questions. Answers are to be written in the Answer Booklet provided.
 - PART C (30 marks) : TWO (2) essay questions. 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 (40 MARKS)

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

1a. Define miso paste which is widely used in Japanese cuisine. (3 marks)

b. There are **THREE (3)** types of miso paste available in the market, list and describe each of them. (3 marks)

2. You are preparing mutton masala for Indian buffet in your coffee house. Suddenly your apprentice has dropped the garam masala on the floor and there isn't any garam masala available in the store and you have insufficient time to purchase it.
As a chef de cuisine, suggest **TWO (2)** ways to modify the recipe as diners will be arriving for dinner in 40 minutes time. (4 marks)

3a. Apart from salt and pepper, name **FOUR (4)** common ingredients used as flavouring in both Indonesia and Thailand cuisine. You are required to copy the table below into your answer booklet and fill in as column A in the table. (4 marks)

b. Name **ONE (1)** example of Thailand and Indonesia dish that used the same ingredient as given in column A. Do not repeat dishes. (8 marks)

Column A	Thai dish	Indonesian dish
1		
2		
3		
4		

4. Which countries were the **MAIN** influences of culinary techniques and ingredients in Indonesian cuisine? Discuss those influences. (8 marks)

5. Shrimp paste is made from fermented ground shrimp mixed with salt, which is a common ingredient used in Southeast Asian.
Name the shrimp paste in column B according to the country listed. You are required to copy the table below into your answer booklet. (5 marks)

Column A		Column B
Example:	Malaysia	Belacan
1	Thailand	
2	Indonesia	
3	Burma	
4	Philippine	
5	Vietnam	

6. You are serving Filipino cuisine for set dinner in your café. A few guests commented that the *Sinigang Na isda* is not up to standard or rather tasteless.
As an outlet chef, recommend **FIVE (5)** ways to improve the flavour. (5 marks)

END OF PART B

PART C : ESSAY QUESTIONS (30 MARKS)

INSTRUCTION(S) : TWO (2) essay questions. Answer ALL questions in the Answer booklet(s) provided.

1. Sichuan food is extraordinary compared to all other cuisines in China.
Do you agree with the above statement? Justify with reasons. (15 marks)

2. Discuss these similarities of Pakistan and Indian cuisine, focusing on foods, ingredients and cooking methods. (15 marks)

END OF EXAM PAPER