

FACULTY OF HOSPITALITY AND TOURISM

SCHOOL OF HOSPITALITY

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **HOS1113 FOOD HYGIENE AND NUTRITION ALIMENTATION**
Trimester & Year : SEPTEMBER-DECEMBER 2018
Lecturer/Examiner : Haryati Abu Husin
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. 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.**
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 =7 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (60 MARKS)

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

1. Discuss different methods of storing fresh milk in a restaurant kitchen. (10 marks)
2. Elaborate **FIVE (5) WAYS** in which HACCP can help to manage food safety preparation. (10 marks)
3. Explain **FIVE (5)** importance of food labeling for consumers (10 marks)
4. Discuss **FIVE (5)** extrinsic factors that promote microbiological spoilage (10 marks)
5. Discuss these methods of food processing. Include **ONE(1)** example for each processing method :
a) *Spray Drying*
b) *Dehydration* (10 marks)
6. Elaborate the nutrient composition of white meat (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. By using relevant diagram and appropriate example , illustrate and explain the internal requisition of stocks between in departments in a hotel. (20 marks)

END OF QUESTION PAPER