



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1504 PROFESSIONAL CULINARY STUDIES I**
 Semester & Year : Sept - Dec 2019
 Lecturer/Examiner : Chef Suliza
 Duration : 3 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:
 PART A (60 marks) : EIGHT (8) short answer questions. Answers are to be written in the Answer booklet provided.
 PART B (40 marks) : TWO (2) Essay 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.

Total Number of pages = 4 (Including the cover page)

PART A : SHORT ANSWER QUESTIONS (60 MARKS)

INSTRUCTION(S) : Answer **SEVEN (8)** short answer questions. Write your answers in the Answer Booklet(s) provided.

1. Chicken egg is one of the most common foods all over the world. Apart from being inexpensive, egg is a wholesome food which contains balanced amount of essential nutrients like protein, vitamins and minerals. All these nutrients are in highly protected form.
 - a. Draw a diagram of an egg and label each of its parts. (7 marks)

 - b. Differentiate the composition of egg yolk and egg white. (6 marks)

2. Poultry can be defined as domestic fowls, including chickens, turkeys, geese and ducks, raised for the production of meat or eggs and the word is used for the flesh of these birds used as food.
 - a. Distinguish the light meat and dark meat for chicken. (6 marks)

 - b. Describe the **THREE (3)** main purposes of trussing a chicken. (3 marks)

 - c. Explain the **FOUR (4)** classification of the poultry. (4 marks)

3. Describe the **FOUR (4)** parts of salad making. (4 marks)

4. Explain the **THREE (3)** factors affecting cooking time. (3 marks)

5. Most food to be deep fried are first given a protective coating of breading or batter. Define **THREE (3)** stages of setting up a standard breading station which is also called a *pané* station. Illustrate your answer. (8 marks)

6. Bacteria multiply by splitting in half and under ideal conditions for growth, they can double in number every 15 to 30 minutes. This means that one single bacterium could multiply to one million in less than six hours. Explain the **SIX (6)** conditions where bacteria can grow rapidly. (6 marks)

7. The purpose of kitchen organization is to assign or allocate tasks so they can be done

- efficiently and properly and so all workers know what their responsibilities are.
- a. Describe the **FOUR (4)** factors when organizing a new kitchen. (4 marks)
 - b. Explain the **THREE (3)** skill levels of food production personnel in a modern kitchen. (3 marks)
8. Specify and explain any **SIX (6)** special cuts in fish preparation. (6 marks)

END OF PART A

PART B : ESSAY QUESTIONS (40 MARKS)

INSTRUCTION(S) : Answer **TWO (2)** essay questionS. Write your answers in the Answer Booklet(s) provided.

1. In order for food to be cooked, heat must be transferred from a heat source to and through the food. Understanding the ways in which heat is transferred and the speed at which it is transferred helps the cook control the cooking process. After we understand how the heat is transferred to the food, we can explore the basic techniques that cooks use to apply heat to food. These techniques are known as cooking methods.
 - a. Explain the **THREE (3)** ways in which heat energy is transferred to foods. (14 marks)
 - b. Discuss cooking methods that are classified as dry-heat methods and moist-heat cooking methods and give **TWO (2)** example of each. (2 marks)
 - c. What are the differences between stewing and braising? (4 marks)

2. A sauce works like a seasoning. Many chefs believe that good sauces are the pinnacle of all cooking; both in the skill they require and in the interest and excitement they can give to food. No matter where you work, sauce making techniques are basic skills you will need in all your cooking.
 - a. Describe the **FIVE (5)** mother sauces are and provide **ONE (1)** example of a small sauce that could be derived from each of the leading sauces. (10 marks)
 - b. Explain the **FIVE (5)** finishing techniques which you can apply to your sauce. (10 marks)

END OF EXAM PAPER