



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1514 PROFESSIONAL CULINARY STUDIES II**
Trimester & Year : September - December 2019
Lecturer/Examiner : W. Edie Azlie
Duration : 3 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:
PART A (60 marks) : SEVEN (7) 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 = 3 (Including the cover page)

PART A : SHORT ANSWER QUESTIONS (60 MARKS)

INSTRUCTION(S) : Answer **SEVEN (7)** short answer questions. Write your answers in the Answer Booklet(s) provided.

1. Convenience products have changed the culinary scene of the current era; discuss **SIX (6)** benefits it has brought to the labor intensive Chef profession.
(6 marks)

2. Discuss the concept of Brigade Kitchen and provide **THREE (3)** examples of positions that can be found in the system.
(9 marks)

3. Portioning of food is an important understanding a chef requires to master, in your opinion how does portion control aids a chef?
(7 marks)

4. How convenience food system does works and highlight **FIVE (5)** disadvantages of the convenience products.
(9 marks)

5. Identify the **THREE (3)** essentials of food presentation and provide examples for each
(9 marks)

6. Discuss the **TEN (10)** things that needs to be completed before a service begins
(10 marks)

7. Marie Antoine Careme is an influential figure in the culinary scene, provide **FIVE (5)** of his contributions to the culinary world.
(10 marks)

END OF PART A

PART B : ESSAY QUESTIONS (40 MARKS)

INSTRUCTION(S) : Answer **ALL** question. Write your answers in the Answer Booklet(s) provided.

1. Food Service system is an important element to take into consideration when deciding a type of food business one requires to run. A person has multiple choices to choose from and each with its own advantages and disadvantages, you are required to:
 - a. Discuss in-depth how does the **“Commissary System”** function and provide **THREE (3)** establishments that uses the **“Commissary System”**.

(12 marks)
 - b. Based on your opinion, provide **FIVE (5)** advantages and **THREE (3)** disadvantages of the **“Commissary System”**.

(8 marks)

2. A chef needs to carefully decide certain criteria when constructing a dish and take into consideration factors to be taken into consideration; you are required to:
 - a. Discuss **SIX (6)** factors that a chef needs to take into consideration when constructing a dish and provide examples for each factor.

(18 marks)
 - b. Define the word **“garnish”**.

(2 marks)

END OF EXAM PAPER