



Private & Confidential

FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID(in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1593 INTRODUCTION TO CULINARY AND KITCHEN HYGIENE**
Semester & Year : SEPT - DEC 2019
Lecturer/Examiner : ABDUL MUDZZAMIR
Duration : 3 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:
PART A (60 marks) : NINE (9) Short Answer Questions. Answer ALL questions in the Answer Booklet(s) provided.

PART B (40 marks) : TWO (2) Scenario Questions. Answer ALL questions in the Answer Booklet(s) provided.
2. Candidates are not allowed to bring any unauthorized 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 ALL questions. Write your answer in the Answer Booklet provided.

1. Any substance in food that can cause illness or injury is called hazard. Name **THREE (3)** types of food hazard. (3 marks)
2. Name the **FOUR (4)** substances that cause allergic reactions. (4 marks)
3. Elaborate the term '*Mise En Place*'. (4 marks)
4. When cooking small poultry, how would you evaluate whether it is cooked or not without the use of a thermometer? Provide **FOUR (4)** possible ways. (8 marks)
5. Identify and explain the **SIX (6)** traditional cuts of fish. (6 marks)
6. Point out the **THREE (3)** main ingredients used in making brown stock with explanation (9 marks)
7. Heat is transferred in various ways, identify and explain **THREE (3)** of them. (6 marks)
8. Identify and explain **THREE (3)** dry methods of cooking and **TWO (2)** moist methods of cooking. (10 marks)
9. Explain the kitchen terms. (10 marks)
 - a. *Deglaze*
 - b. *Saute*
 - c. *Roux*
 - d. *Mirepoix*
 - e. Double boil

END OF PART A

PART B : SCENARIO QUESTIONS (40 MARKS)

INSTRUCTION (S) : Answer ALL questions. Write your answer in the Answer Booklet provided.

Question 1

Hygiene and sanitation plays an important part in the culinary profession. Proper standards and professionalism must be maintained to ensure safety of each individual in the kitchen and also the safety of the customers that dine in the restaurant. You are required to answer the following:-

- a. Describe **FIVE (5)** good practices of hygiene and sanitation in the kitchen. (5 marks)
- b. Provide **FIVE (5)** reasons how poor hygiene and safety can affect the operation of a restaurant. (5 marks)
- c. Discuss the term “Danger Zone” and the breeding effects of bacteria below and above the danger zone. (5 marks)
- d. Identify the range of Danger zone. (2 marks)

Question 2

Eggs are an integral part in the culinary world because of its many usages hence, basic understanding is of utmost important for identifying eggs to ensure only the freshest are utilised. You are required to:-

- a. List down the composition of egg yolks and egg white. (6 marks)
- b. Explain the **THREE (3)** proper storage techniques that is essential for maintaining the quality of an egg. (9 marks)
- c. Eggs coagulate at high temperatures. List down the temperatures at different conditions and explain further on egg coagulation. (8 Marks)

END OF EXAM PAPER