



**FACULTY OF CULINARY ARTS**

**FINAL EXAMINATION**

Student ID (in Figures) : 

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Student ID (in Words) : \_\_\_\_\_

Course Code & Name : **CUL2023 Food Preservation**  
 Semester & Year : SEPTEMBER-DECEMBER 2019  
 Lecturer/Examiner : Haryati Abu Husin  
 Duration : 3 Hours

**INSTRUCTIONS TO CANDIDATES**

1. This question paper consists of 2 parts:  
 PART A (70 marks) : SEVEN (7) short answer questions. Answers are to be written in the Answer Booklet provided  
  
 PART B (30 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 =3 (Including the cover page)**

**PART A : SHORT ANSWER QUESTIONS (70 MARKS)**

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

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1. Discuss **FOUR (4)** examples of food intolerance. (10 marks)
2. Explain **FOUR (4)** examples of potentially hazardous foods in food preservations. (10 marks)
3. Define paraben and its usage in food preservations. ( 10 marks)
4. Identify the advantages of low-extraction flour over high extraction flours from a trade point of view. (10 marks)
5. Explain the advantages and disadvantages using plate count techniques to observe microbes in food . ( 10 marks)
6. Discuss the terms below as stated in Malaysian Food Acts 2009 under flavouring substances:
  - a. Natural flavouring substance
  - b. Nature-identical flavouring substance( 10 marks)
7. Discuss the modern technique of food preservation: Chilling . ( 10 marks)

**END OF PART A**

**PART B : ESSAY QUESTIONS (30 MARKS)**

**INSTRUCTION(S) : ONE (1) essay question. Answer ALL questions in the Answer Booklet(s) provided.**

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1. You plan to make fish crackers. You have determined the recipes, methods and preservation techniques in making the crackers. Your task is to:
    - a. Explain the process covering the recipes which include the ingredient list and methods. You need to justify the usage of the ingredients in the method explanation. (15 marks)
    - b. Discuss the technique(s) of preservations and the importance of using the technique(s) and why you need to use the technique(s) (10 marks)
    - c. Determine how long your product could last (shelf life), and discuss how you will prolong the shelf life of the cracker. (5 marks)
- (30 marks)

**END OF EXAM PAPER**