

FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1103 BASIC CULINARY**
Semester & Year : September – December 2019
Lecturer/Examiner : Mohammed Razif Haron
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

- This question paper consists of 2 parts:**
 - PART A (30 marks) : Answer all THIRTY (30) multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.**
 - PART B (70 marks) : SEVEN (7) short answer questions. Answers are to be written in the Answer Booklet provided.**
- Candidates are not allowed to bring any unauthorized materials except writing equipment into the Examination Hall. Electronic dictionaries are strictly prohibited.**
- 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.**
- 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 = 11 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (70 MARKS)

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

1. Thickening agents are used to enhance the texture of certain sauces. Explain the following thickening agents.

(8 marks)

- a. White roux
- b. *Beurre manié*
- c. *Liaison*
- d. Blond roux

2. Explain the **SEVEN (7)** major quality points of fresh fish based on the pointers provided below;

(7 marks)

- a. Odour
- b. Colour
- c. Shape
- d. Texture of flesh
- e. Eyes
- f. Gills
- g. Scales

3. Explain the following terms in the classification of soup:

(15 marks)

- a. Cream soups
- b. *Purée*
- c. *Bisques* (bisk)
- d. Chowder
- e. *Consomme'*

4. Identify and explain the vegetable cuts given in the figures below:

(15 marks)



Figure i



Figure ii



Figure iii



Figure iv



Figure v

5. What are the **THREE (3)** common bacteria found in raw food ingredients? (3 marks)
6. a. List **FIVE (5)** basic rules of knife safety. (10 marks)
b. Fill in the blanks with the right colour of the cutting board for the following ingredients (5 marks)
- i. Raw meat _____
 - ii. Seafood _____
 - iii. Salads and Fruit _____
 - iv. Poultry yellow _____
 - v. Bakery and Dairy _____
7. Explain the appropriate ingredients for the following sauces (7 marks)
- a. Tomato sauce
 - b. *Bechamel*
 - c. Mayonnaise
 - d. Hollandaise
 - e. *Veloute*
 - f. *Bearnaise*
 - g. *Vinaigrette*

END OF EXAM PAPER