



**FACULTY OF CULINARY ARTS**

**FINAL EXAMINATION**

Student ID (in Figures) : 

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Student ID (in Words) : \_\_\_\_\_  
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Course Code & Name : **CUL1143 Food Commodities**  
 Semester & Year : September – December 2019  
 Lecturer/Examiner : Choong Siew Lee  
 Duration : 2 Hours

**INSTRUCTIONS TO CANDIDATES**

1. This question paper consists of 2 parts:  
 PART A (30 marks) : THIRTY (30) multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.  
 PART B (70 marks) : FIVE (5) short answer 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 = 7 (Including the cover page)**

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

**INSTRUCTION(S)** : **FIVE (5)** short answer questions. Answer **ALL** questions in the Answer Booklet (s) provided.

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- 1a. Define condiment and explain its role. (2marks)
- b. List and describe **FOUR** types of mustard. (8 marks)
2. Categorise the **FOUR (4)** processing techniques of milk and provide a short explanation for each of them. (12 marks)
- 3a. Draw and label the structure of a citrus fruit. (5 marks)
- b. Identify **SIX (6)** types of citrus fruits. (3 marks)
- 4a. Name and explain the **SEVEN (7)** types of salt available. (14 marks)
- b. Apart from being a seasoning agent, discuss **TWO (2)** other functions and usages of salt in food preparation. (2 marks)
- 5a. List and explain the **SEVEN (7)** basic steps needed to produce cheese. (14 marks)
- b. Identify and explain **FIVE (5)** categories of cheese. (10 marks)

**END OF EXAM PAPER**