



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1153 Kitchen and Hygiene Management**
 Semester & Year : September - December 2019
 Lecturer/Examiner : Khairul Anuar Bin Sapran
 Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 3 parts:
 - PART A (30 marks) : THIRTY (30) multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.
 - PART B (50 marks) : SEVEN (7) short answer questions. Answers are to be written in the Answer Booklet provided.
 - PART C (20 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 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

PART B : SHORT ANSWER QUESTIONS (50 MARKS)

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

1. a. State **Eight (8)** job tasks of the Executive Chef. (8 marks)
- b. State **FIVE (5)** job tasks of the Chef de Partie. (5 marks)
- c. State **THREE (3)** job tasks of the Assistant Chef (*Le Commis Chef*) (3 marks)
2. Explain why equipment and layout are important when opening a new food business. (8 marks)
3. Discuss and give your suggestion on how to overcome fatigue or tiredness in kitchen. (4 marks)
4. Specify in detail **THREE (3)** basic factor that determine the ventilation requirement for the kitchen. (6 marks)
5. Explain in detail the critical elements for the fire to occur. (3marks)
6. Briefly describe the definition of simplifying an operation for culinary and provide an example. (3 marks)
7. Explain in detail the effective skills required for a good supervisor. (10 marks)

END OF PART B

PART C : ESSAY QUESTIONS (20 MARKS)

INSTRUCTION(S) : ONE (1) Essay question. Write your answers in the Answer Booklet(s) provided.

As a Hygiene Manager, you are assigned to give training to a group of new trainees who have just employed by your hotel. One of the topics is related to hygiene; kindly prepare your training notes in detail for the presentation where you have to explain the importance of hygiene in work place and as well as personal hygiene. (20 Marks)

END OF PAPER