

**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 : **CUL1184 Kitchen Operation and Hygiene**  
Semester & Year : Sept – December 2019  
Lecturer/Examiner : Zulkifli Bin Hashim  
Duration : 2 Hours

**INSTRUCTIONS TO CANDIDATES**

- This question paper consists of 3 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 (55 marks) : SEVEN (7) short answer questions. Answers are to be written in the Answer Booklet provided.**
  - PART C (15 marks) : Answer ONE (1) essay question. Write your answers in the Answer Booklet(s) 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 = 10 (Including the cover page)**

**PART B : SHORT ANSWER QUESTIONS (55 MARKS)**

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

1. List and explain why you need to cook food. (4 Marks)
2. a. Name and describe **THREE (3)** ways in which heat is transferred to food in order to cook it. (6 Marks)  
b. Describe the factors affecting cooking time. (3 Marks)
3. The successful food service worker follows an unwritten code of behaviour and set of attitudes we call professionalism. Describe the qualities that a professional must have. (5 marks)
4. Boiling, simmering, poaching, blanching and steaming are known as moist-heat cooking methods. Describe how these **FIVE (5)** methods are carried out. (10 marks)
5. a. What are the standard portions sizes for soups served as an appetiser and as a main course? (2 marks)  
b. Describe **FOUR (4)** classifications of soup. (8 marks)
6. a. Name the **THREE (3)** categories of basic salad dressing. (3 marks)  
b. Describe the **FOUR (4)** structures of salad. (4 marks)
7. Explain the **FIVE (5)** mother sauces and their major ingredients. (10 marks)

**END OF PART B**

**PART C : ESSAY QUESTIONS (15 MARKS)**

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

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“Hazard analysis and critical control points (HACCP) provides a framework for establishments to conduct science-based process controls that can be validated as effective in eliminating, preventing, or reducing to an acceptable level the food safety hazards that are reasonably likely to occur in an official establishment’s particular production processes. Under the HACCP regulatory system, establishments assume full responsibility for producing products that are safe for consumers.”

Adopted from: Hazard Analysis and Critical Control Point Principles and Application Guidelines, The National Advisory Committee on Microbiological Criteria for Food (NACMCF), Journal of Food Protection, Vol. 61, No 9, 1998.

The National Advisory Committee for Microbiological Criteria for Foods has identified SEVEN major principles involved in establishing a HACCP program in a food service organization. Define the **SEVEN (7)** principles of Hazard Analysis Critical Control Point (HACCP).

(15 marks)

**END OF EXAM PAPER**