

FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1214 FUNDAMENTALS OF HERITAGE CUISINE**
Semester & Year : September– December 2019
Lecturer/Examiner : Razif Haron
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) : FIVE (5) 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 unauthorized 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 of Hospitality.

Total Number of pages = 13 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (50 MARKS)

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

1. The first Peranakan communities proliferated in Malacca, Penang and Singapore - and therefore - were also called Straits Chinese. Peranakan, which means, "locally born" in the Malay language, was to be the name of subsequent generations of Chinese-Malays. To Westerners, they are commonly known as "Straits-born Chinese".
 - a. Nyonya food originating from the North is Penang and South is Malacca, both have distinct differences. Describe the differences and influences. (4 marks)
 - b. State **FIVE (5)** aromatic leaves and herbs commonly found in Nyonya Cuisine.
2. Every state in Malaysia have their own famous dishes. List down and explain **TEN (10)** famous East Malaysia dishes. (10 marks)
3. There are various types of *Laksa* dishes in Malaysia. Explain what the differences between *Laksa Sarawak*, *Assam Laksa Penang*, *Laksa Johor* and *Laksa Nyonya*. (12 marks)
4. Eurasians in Malaysia are generally referred to a community of people with mixed Parentage, Caucasian, and Asiatic. In west Malaysia, the Malays just labelled all Eurasians as 'Serani' which originally meant Christians. Briefly explain how culture influences the cuisines of Eurasians in Malaysia. (10 marks)
5. Indian food in Malaysia can be broadly classified under **THREE (3)** categories which North Indian, South Indian and Indian Muslim. Explain what are the differences of these categories? (9 marks)

END OF PART B

PART C : ESSAY QUESTIONS (20 MARKS)

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

1. “Traditional cooking methods and techniques of Malay dishes require few culinary tools, and most of the authentic dishes are prepared from scratch. However, different cultures tend to have their own unique methods of cooking, and each of them has different terminology that often comes from historical necessities. Thus, various terminologies of cooking methods are used in Malay cooking, which are divided into dry heat and moist heat method. Besides these two, there is also the combination method, which involves both dry and moist heat. Examples of Malay cooking terminology for dry heat methods are *menumis* (cooking paste, chili, or spices using oil or fat in the wok over relatively high heat before adding it to the main ingredients such as vegetable, fish, or meat), *menyangai* (dry fried spices, peanut, or grated coconut—frying without using oil or fat in a small pan or wok over low heat), and *menyalai* (the drying process of meat, fish, or banana—smoked or grilled food on the fire).”

Adapted from: Raji M. N. A., Karim S. A., Ishak F. A. C., & Arshad M. M. (2017). Past and present practices of the Malay food heritage and culture in Malaysia. *Journal of Ethnic Foods*, 4(4), 221-231.

Explain any **FIVE (5)** cooking terminology which commonly apply in Malay cooking.

(20 marks)

END OF EXAM PAPER