



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1314 Aseana Cuisine**
Semester & Year : September – December 2019
Lecturer/Examiner : Choong Siew Lee
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 (40 marks) : FIVE (5) short answer questions. Answers are to be written in the Answer Booklet provided.**
 - PART C (30 marks) : TWO (2) essay questions. Answers are to be written in the Answer Booklet given.**
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 = 9 (Including the cover page)]

PART B : SHORT ANSWER QUESTIONS (40 MARKS)

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

- 1a. Define miso paste which is widely used in Japanese cuisine. (2 marks)
- b. There are **THREE (3)** types of miso paste available in the market, list and describe each of them. (3 marks)
- 2 Copy the table below into your answer booklet.
- a. Column A: Name **SIX (6)** common Asian herbs used in both cuisines of Indonesia and Thailand. (3 marks)
- b. Column B: Name Indonesian dishes utilising this herb mentioned in column A. No repetition of dishes is allowed. (3 marks)
- c. Column C: Name Thai dishes utilising this herbs mentioned in column A. No repetition of dishes is allowed. (3 marks)

NO	Column A (Asian Herbs)	Column B (Indonesian cuisine)	Column C (Thai cuisine)
	examples: turmeric	bebek betutu	gang garee gai
1			
2			
3			
4			
5			
6			

3. Which countries influenced the cuisine of Indonesia? Discuss these main influences. (3 marks)
- 4a. Two of your Thai friends have come to Malaysia to visit you. You have decided to bring them to a Chinese restaurant which specialise in Szechuan cuisine for lunch. Recommend **FIVE (5)** popular dishes to them. (5 marks)
- b. Your friends have doubts about the dishes that you have recommended in 4a. Briefly describe all the **FIVE (5)** dishes above in terms of ingredients and cooking methods. (10 marks)
5. Discuss the differences in service and presentation between a Korean and a Japanese meal. (8 marks)

END OF PART B

PART C : ESSAY QUESTIONS (30 MARKS)

INSTRUCTION(S) : TWO (2) essay questions. Answer ALL questions in the Answer booklet(s) provided.

1. Compare and contrast the differences in cuisine between north and south India.
(15 marks)
2. Discuss the cuisines of northern, central and southern regions of the Philippines.
(15 marks)

END OF EXAM PAPER