



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1404 Advanced Heritage Cuisine**
 Semester & Year : September – December f2019
 Lecturer/Examiner : Hasri Bin Hassan
 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 written in the Multiple Choice Answer Sheet provided.
 PART B (70 marks) : SEVEN (7) short answers. 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.

PART B : SHORT ANSWER QUESTIONS (70 MARKS)

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

1. Explain when and how the culinary history in Malaysia started. (10 marks)
2. Briefly describe how our neighbouring country's cultures influence the cuisine of Malaysia's East Coast states. 10 marks)
3. Coconut is one of the main food commodities used in Malaysian heritage cooking. Elaborate the usage of the coconut, its composition and other healthy sources contained in the coconut. (10 marks)
4. The usage of equipment and tools are very important in any cuisine. List and explain the equipment and tools used in Malay heritage cooking in the past. (10 marks)
5. Describe the **FIVE (5)** main principals of Malacca known as Centerport and spice trade business. (10 marks)
6. The migration of people from other regions play an important part in the contribution of Malaysian heritage cuisine. Discuss the migration of the Chinese people to Malaysia using examples of their cuisine. (10 marks)
7. a. Nyonya food originating from the north is Penang and south is Malacca, both have distinct differences. Describe the differences and influences. (5 marks)
b. State **FIVE (5)** leaf ingredients commonly found in Nyonya Cuisine. (5 marks)

END OF EXAM PAPER