

FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures)	:											
Student ID (in Words)	:											
Course Code & Name	:	CUL	1103	BASI		NARY	(
Semester & Year	:	Sept	: - Deo	cemb	er 202	20						
Lecturer/Examiner	:	Abd	ul Mu	ıdzzar	nir biı	n Abd	ullah	Shan				
Duration	:	2 Ho	ours									

INSTRUCTIONS TO CANDIDATES

1.	This question	paper c	onsists of 3	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 (70 marks) : SEVEN (8) short answer questions. 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.

Total Number of pages = 9 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (70 MARKS)

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

1.	a.	List THREE (3) areas of hygiene that is important in the kitchen.	(3 marks)
	b.	Name SEVEN (7) best practices in the kitchen that reflects pride, profess and considerations for your fellow team mates.	ionalism (7 marks)
2.		Define THREE (3) stages of setting up a standard breading station which called a <i>pané</i> station. Illustrate your answer.	is also (8 marks)
3.	a.	Name and explain using dimensions any SIX (6) cuts of vegetables in Fre cooking.	nch (6 marks)
	b.	What is the purpose of refreshing vegetables in ice water after blanching	g? (2 marks)
4.	a.	Name the FIVE (5) finishing techniques in making sauces.	(5 marks)
	b.	Explain the FIVE (5) mother sauces and their major ingredients.	(10 marks)
5.	a.	Distinguish the light meat and dark meat for chicken and turkey.	(8 marks)
	b.	State THREE (3) main purposes of trussing a chicken.	(3 marks)
6.		Identify the SIX (6) conditions where bacteria can grow rapidly.	(6 marks)
7.		Describe the FOUR (4) structures of salad.	(4 marks)
8.		Explain the term 'Mise-en-place'.	(8 marks)

END OF EXAM PAPER