



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) :

Course Code & Name : **CUL1143 FOOD COMMODITIES**
 Semester & Year : September – December 2020
 Lecturer/Examiner : Nina Marlini Binti Idris
 Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

- 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) : EIGHT (8) short answer questions. Answers are to be written in the Answer Booklet provided.**
 - PART C (20 marks) : ONE (1) long answer questions. Answers are to be written in the Answer Booklet provided.**
- Candidates are not allowed to bring any unauthorised 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 = 9 (Including the cover page)

PART A : MULTIPLE CHOICE QUESTIONS (30 MARKS)

INSTRUCTION(S) : Questions 1-30 are multiple choice questions. Shade your answers in the Multiple Choice Answer Sheet provided. You are advised to use a 2B pencil.

1. The national spice of Hungary which is used for flavoring beef goulash is _____.
 - a. cayenne
 - b. paprika
 - c. cumin
 - d. chilli powder

2. The purpose of adding salt to cheese is to:
 - a. give flavor and shaping for cheese.
 - b. give flavor and to control fermentation.
 - c. give flavor.
 - d. give flavor and coagulate the milk solid.

3. Beans are _____ after picking to preserve their flavor, plumpness and texture.
 - a. dried
 - b. washed
 - c. soaked
 - d. polished

4. Canola oil is processed from rapeseed and they are:
 - a. no cholesterol and low percentage of monosaturated fat.
 - b. no cholesterol and low smoke point.
 - c. no cholesterol and high percentage of monosaturated fat.
 - d. no cholesterol and high percentage of polyunsaturated fat.

5. Whole herbs and spices for flavoring a liquid are tied in a piece of cheesecloth called _____.
 - a. sachet.
 - b. bouquet garni.
 - c. zest.
 - d. packet.

6. Star anise is BEST used for flavoring _____.
- pork.
 - duck.
 - lamb.
 - pork and duck.
7. In general, _____ cheese keeps longer than uncured cheese.
- salted.
 - sour.
 - aged.
 - curdled.
8. The nutrient needed for stabilizing body fluids and preventing body cramp is _____.
- Vitamin A.
 - sugar.
 - Vitamin C.
 - salt.
9. Spaghetti that is cooked ahead of service should be held in _____ water to keep it from _____ and then reheated to order.
- cold sticking
 - hot firming
 - cold melting
 - cold drying
10. Parboiled rice takes _____ time to cook than regular long grain white rice.
- more liquid and less.
 - more liquid and longer.
 - less liquid and less.
 - less liquid and more.
11. _____ rice is a sticky rice used to make sushi.
- Glutinous
 - Enriched grain
 - Instant
 - Short or medium grain
12. Frozen French fries should be thawed before frying.
- thawed
 - chilled
 - frozen
 - Dried

13. Starchy potatoes contain _____ than waxy potatoes.
- high sugar
 - low sugar
 - low moisture and sugar
 - high moisture and sugar
14. European style butter contains more milkfat than regular butter, usually from:
- 62% to 66%.
 - 72% to 76%.
 - 82% to 86%.
 - 92% to 96%.
15. If a vegetable cooked by _____ is prepared ahead of time, it should be removed from the heat and kept in its cooking water until needed for service.
- simmering
 - blanching
 - boiling
 - steaming
16. Suet is a hard white fat surround the lamb or ox _____.
- kidneys.
 - liver.
 - heart.
 - legs.
17. The purpose of using needles to forms holes in blue veined cheese is to:
- firm the blue cheese.
 - even distribute *Penicillium Roqueforti*; the base for well tasting moulds.
 - speed up the process of ripening.
 - allow the blue to develop properly.
18. Starting vegetables in boiling water helps to retain _____.
- flavour.
 - colour.
 - texture.
 - nutrients.

19. Fruit and vegetable fiber becomes _____ when cooked.
- flavourful
 - dry
 - softer
 - firmer
20. Pappardelle is a/an _____ pasta.
- long ribbons
 - flat ribbons
 - Italian little tongues
 - long, thick ribbon
21. Sodium can be obtained from:
- milk, soybeans and egg
 - meat, nuts and fish
 - cereal, citrus fruit and banana
 - salt, cured meat and processed foods
22. Cream with 30% of fat can be whipped into foam. One (1) litre of cream can produce how many litres of whipped cream?
- 1.5 litre
 - 2 litres
 - 2.5 litres
 - 3 litres
23. What is the **BEST** temperature to store unpasteurised milk?
- 2°C to 1°C
 - 1°C to 4°C
 - 3°C to 6°C
 - 5°C to 8°C
24. Potatoes should be stored _____.
- frozen
 - refrigerated
 - in a cool, dry, dark place
 - at temperatures below 45°F (7°C)
25. Which of the following combinations of pasta type — shape is incorrect?
- orzo — star
 - farfalle — bow tie
 - conchiglie — shell
 - fusilli — corkscrew

26. Pasta cooked al dente _____.
- is firm to the bite
 - should be visibly dented
 - is slightly soft and mushy
 - must be held in its cooking water for a least 20 minutes before serving
27. Which of the following vitamins are added into margarine?
- A and B
 - A and C
 - A and D
 - A and E
28. Which of the following is TRUE about the grapefruit?
- Best eaten raw or topped with brown sugar
 - Thick rind and bitter flesh.
 - Hybrid of tangerine and pomelo.
 - Comes in white, yellow and pink flesh.
29. The process of clarifying butter removes its _____.
- water
 - butterfat
 - milk solids
 - both a and c
30. Which of the following statement is **FALSE** with regards to storing fresh herbs?
- Keep in enclosed plastic bag with holes punched in.
 - Put in a vase with water and direct sunlight.
 - Chopped and make them into ice-cubes.
 - Wash, pat dry and place in freezer bag.

END OF PART A

PART B : SHORT ANSWER QUESTIONS (50 MARKS)

INSTRUCTION(S) : EIGHT (8) short answer questions. Answer ALL questions in the Answer Booklet(s) provided.

1. Vegetables are appreciated for its nutritional importance to variety, flavor, eye appeal, elegance and sophistication menu. State **THREE (3)** advantages of purchasing vegetables during peak season (6 Marks)
2. Most people say tropical fruits are the cheaper fruits than the exotic fruits. However, both fruits can be eaten raw without cooking. Give **FIVE (5)** tropical fruits and **FIVE (5)** exotic fruits that you've learnt. (5 Marks)
3. A new commis in Emelia Restaurant just started work today. As a senior commis in Emelia Restaurant, you were told by your sous chef to explain to this new commis about stuffed pasta as the menu of the day will be stuffed pasta. Differentiate in detail between ravioli and tortellini. (4 Marks)
4. Cheese is the oldest and most widely used food known to humans. It is served alone or as a principal ingredient or as accompaniment to countless dishes. In commercial kitchens, it appears in everything from breakfast to snacks to desserts.
 - a. Identify **THREE (3)** examples of fresh cheese. (3 Marks)
5. Distinguish the **SEVEN (7)** basic stages in modern production process of making cheese. (7 Marks)
6. A grain is a small, hard, dry seed, with or without an attached hull or fruit layer, harvested for human or animal consumption. A grain crop is a grain-producing plant. Draw a grain with its composition. (5 Marks)
7. Mr. Raymond, a regular customer had placed an order for Fish and Chips in your cafe.
 - a. Suggest **FOUR (4)** types of condiments that are suitable to be offered to Mr. Raymond. (2 Marks)
 - b. Describe the condiments suggested in 7a. (8 Marks)



8. Butter is a product made from the solid components in milk (fat and protein). Although most often made from cow's milk, butter can be made from milk from sheep, goats, buffalo, or other mammals. Butter usually consists of approximately 80% of fat, 15% of water and 5% protein.
- a. Classify in detail the functions of butter in cooking. (6 Marks)
- b. Recognize **TWO (2)** storage procedures for butter. (4 Marks)

END OF PART B

PART C : LONG ANSWER QUESTIONS (20 MARKS)

INSTRUCTION(S) : ONE (1) long answer questions. Answer ALL questions in the Answer Booklet(s) provided.

1. Mr. Bean, a tourist from Europe came to Malaysia for a long holiday to treat himself Asian food by trying out various kinds of cuisines and dishes in the country. One day, Mr. Bean dropped by to Ah Voon's stall. Ah Voon is a former Sous Chef of a Chinese Restaurant in Kuala Lumpur. He retired and opened his own restaurant in Kuala Lumpur by selling various kinds of handmade noodles. Mr. Bean was so excited looking at the chef making the handmade noodles and would like to know more about it. Assuming you are Ah Voon, describe in detail about the categories of Asian noodles and types of Asian noodles. Besides that, Mr. Bean would also prefer to know more about the Asian wrappers. (20 Marks)

END OF EXAM PAPER