



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) :

Course Code & Name : **CUL1153 Kitchen and Hygiene Management**
 Semester & Year : September - December 2020
 Lecturer/Examiner : Abdul Mudzzamir bin Abdullah Shan
 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) : SEVEN (7) 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.

- 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 B : SHORT ANSWER QUESTIONS (50 MARKS)

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

1. When hiring a specialist or consultant for kitchen designing, he or she should have expertise in certain areas. List down all the areas of expertise. (10 marks)
2. Briefly describe the planning and layout of the cooking area. (4 marks)
3. Kitchens can be divided into sections. Identify all the sections in detail. (5 marks)
4. Why is having proper work space important when designing a kitchen layout? (3 marks)
5. a. State **EIGHT (8)** job tasks of the Executive Chef. (8 marks)
b. State **FIVE (5)** job tasks of the Chef de Partie. (5 marks)
c. State **THREE (3)** job tasks of the Assistant Chef (*Le Commis Chef*) (3 marks)
6. When opening a new food business, discuss the importance of:
a. Equipment (4 marks)
b. Layout (4 marks)
7. Discuss and give your suggestion on how to overcome fatigue or tiredness in kitchen. (4 marks)

END OF PART B

PART C : ESSAY QUESTION (20 MARKS)

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

1. Proper planning on the kitchen design is very important for the smooth running of the operation. What are the factors influencing the planning and design of any food establishment? (20 marks)

END OF EXAM PAPER