

FACULTY OF CULINARY ARTS**FINAL EXAMINATION**Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1303 Garde Manger**
Semester & Year : Sept- December 2020
Lecturer/Examiner : Zulkifli Bin Hashim
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) : FOUR (4) short answer questions. Answer ALL questions in the Answer Booklet(s) provided.**
 - PART C (30 marks) : ONE (1) essay questions. Answer ALL questions in the Answer Booklet(s) 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.

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

PART B : SHORT ANSWER QUESTIONS (40 MARKS)

INSTRUCTION(S) : FOUR (4) short answer questions. Answer ALL questions in the answer booklet(s) provided.

1. List the **FIVE (5)** basic sandwich types and describes the principles of sandwich construction. (10 marks)

2. **Define** and explain **FIVE (5)** specific skills needed to be a *garde manger* chef. (10 marks)

3. **Define** the best procedure for safety and hygiene when handling raw meat and breakdown the method of cooking and application for cold meat. (10 marks)

Safety and hygiene (6 marks)
Method of cooking (2 marks)
Application for cold meat (2 marks)

4. **Describe** the design and explain the principles of a buffet platter in detail. (10 marks)

Design (6 marks)
Principles (4 marks)

END OF PART B

PART C : ESSAY QUESTION (30 MARKS)

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

1. **Discuss** the category of fruits application, guideline, fabricating produce, storages and ripeness process. (30 marks)

END OF EXAM PAPER