

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

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|

Student ID (in Words) : \_\_\_\_\_

Course Code & Name : **CUL1504 FUNDAMENTALS OF CULINARY ARTS**  
Semester & Year : Sept - Dec 2020  
Lecturer/Examiner : Chef Suliza  
Duration : 3 Hours

**INSTRUCTIONS TO CANDIDATES**

1. This question paper consists of 2 parts:  
PART A (60 marks) : SIX (6) short answer questions. Answers are to be written in the Answer booklet provided.  
PART B (40 marks) : TWO (2) Essay questions. 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.

**Total Number of pages = 3 (Including the cover page)**

**PART A : SHORT ANSWER QUESTIONS (60 MARKS)**

**INSTRUCTION(S) :** Answer **SIX (6)** short answer questions. Write your answers in the Answer Booklet(s) provided.

1. What are the differences between starchy and waxy potatoes? (6 marks)
  
2. a. What are the **FOUR (4)** parts of a plated salad? (4 marks)  
  
b. Explain the **FIVE (5)** types of salads. (10 marks)
  
3. a. Heat is transferred in various ways, identify and explain **THREE (3)** of them. (6 marks)  
  
b. Describe any **THREE (3)** dry methods of cooking and any **THREE (3)** moist methods of cooking. (12 marks)
  
4. Bacteria multiply by splitting in half and under ideal conditions for growth, they can double in number every 15 to 30 minutes. This means that one single bacterium could multiply to one million in less than six hours. Explain the **SIX (6)** conditions where bacteria can grow rapidly. (12 marks)
  
5. Describe the **FOUR (4)** factors when organizing a new kitchen. (4 marks)
  
6. Identify any **SIX (6)** areas of a fish to check for freshness. (6 marks)

**END OF PART A**

**PART B : ESSAY QUESTIONS (40 MARKS)**

**INSTRUCTION(S) :** Answer **TWO (2)** essay questionS. Write your answers in the Answer Booklet(s) provided.

---

1. A sauce works like a seasoning. Many chefs believe that good sauces are the pinnacle of all cooking; both in the skill they require and in the interest and excitement they can give to food. No matter where you work, sauce making techniques are basic skills you will need in all your cooking.
  - a. Describe the **FIVE (5)** mother sauces are and provide **ONE (1)** example of a small sauce that could be derived from each of the leading sauces.

(10 marks)
  - b. Explain the **FIVE (5)** finishing techniques which you can apply to your sauce.

(10 marks)
  
2. For most of human history and prehistory, grains have been the most important source of nutrients and calories to sustain life and this remains true today in many parts of the world. For example, in part of Asia, rice is eaten at nearly every meal. Although rice appears on menus more often than other grains starches, several other grains can also be served as side dishes to add variety in the menu.
  - a. Draw and explain the **FOUR (4)** parts of grains seed.

(8 marks)
  - b. Explain any **SIX (6)** the types of rice.

(12 marks)

**END OF EXAM PAPER**