



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 2021
 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 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)** ways of storing fresh vegetables. (6 Marks)
2. Fruit is an organ that develops from the ovary of flowering plant contains one or more seeds. Give **FIVE (5)** categories of 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. Identify **THREE (3)** examples of fresh cheese. (3 Marks)
5. Kidney beans are a most many color beans with one species of plant. The flavor and textures are vary slightly. Cooking and handling are similar although some required longer cooking time. List **SEVEN (7)** types of kidney beans. (7 Marks)
6. Clarified butter is milk fat rendered from butter to separate the milk solids and water from the butterfat. Typically, it is produced by melting butter and allowing the components to separate by density.
 - a. Draw an image of how clarified butter is separated with milk solids and water. (3 Marks)
 - b. State **TWO (2)** functions of using clarified butter in cooking. (2 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. Margarine is a fat used widely as an ingredient or a spread that resembles butter, but is a common butter substitute. It is made from the emulsion of vegetable or animal oil. The composition and food value of margarine are similar to butter which is 80% of fat.
- a. Classify in detail the functions of margarine in cooking. (4 Marks)
 - b. Recognize **FOUR (4)** advantages for margarine. (4 Marks)
 - c. Give **TWO (2)** example of margarine for commercial baking. (2 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