



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

--	--	--	--	--	--	--	--	--	--	--	--	--	--	--

Student ID (in Words) : _____

Course Code & Name : **CUL1322 CATERING SERVICES**
 Semester & Year : September – December 2021
 Lecturer/Examiner : Abdul Mudzzamir
 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 written in the Multiple Choice Answer Sheet provided.**
 - PART B (50 marks) : FOUR (4) short answer questions. Answers are to be written in the Answer Booklet provided.**
 - PART C (20 marks) : ONE (1) essay questions. Answers are to be written in the Answer Booklet provided.**
2. Candidates are not allowed to bring any unauthorized 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 B : SHORT ANSWER QUESTIONS (50 MARKS)

**INSTRUCTION(S) : FOUR (4) short answer questions. Answer all questions in this section.
Write your answers in the Answer Booklet(s) provided.**

1. a. Define the term 'corporate catering'. (3 marks)
- b. Differentiate between 'on premises' and 'off premises' catering. (6 marks)
- c. Provide **THREE (3)** examples for each stated in **1b.** (6 marks)

2. Identify **SIX (6)** roles of successful event planner (6 marks)

3. a. Describe liability insurance in catering. (5 marks)
- b. Provide **FOUR (4)** examples in which this insurance is useful for the caterer (4 marks)
- c. Base on your answer provided in 3 (b), evaluate what other compensation that employee is eligible for. (4 marks)

4. a. List **THREE (3)** characteristics of a model employee. (3 marks)
- b. Describe **TWO (2)** methods of hiring staff. (5 marks)
- c. Discuss how an employer could get the best performance from staff. (8 marks)

END OF PART B

PART C : ESSAY QUESTIONS (20 MARKS)

INSTRUCTION(S) : ONE (1) essay question. Answer all questions in this section. Write your answers in the Answer Booklet(s) provided.

FIVE DIRTY RESTAURANTS IN KL CLOSED

KUALA LUMPUR, 8 JUNE 2019 - At least five restaurants in the federal capital have been ordered to close business in the past few weeks for failing to meet the cleanliness level, Federal Territories Minister office said on Saturday. The source said that since helming the ministry, he had instructed the Kuala Lumpur City Hall, together with the Health Department, to conduct checks at public eating places, like restaurants and food courts, in the city. He said this followed complaints of the places being dirty and infested with rats. "If the restaurants are dirty, they will be ordered to close and so far five or six restaurants had been closed," he told reporters after opening the ministry's Clients' Day here. The cleanliness check was not only conducted at public eating places, but also roads and parks. "This is to ensure we live in a clean environment," he added. - Bernama

Source: <http://www.thestar.com.my/News/Nation/2013/06/08/Five-dirty-restaurants-in-KL-closed/>

QUESTION 1 (15 marks)

Based on the article above, evaluate how an authorized officer may order food premises or appliances to be put into hygienic and sanitary condition.

Question 2 (5 marks)

Interpret the convictions when a food premise or appliances are being put into hygienic and sanitary condition.

END OF EXAM PAPER