



Private & Confidential

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**
Trimester & Year : September – December 2022
Lecturer/Examiner : Nina Marlina Idris
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 3 parts:
PART A (30 marks) : Answer all 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) : Answer TWO (2) essay question. 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.

PART B : SHORT ANSWER QUESTIONS (50 MARKS)

INSTRUCTION(S) : EIGHT (8) short answer questions. Answer **ALL** questions in the Answer Booklet(s) provided.

1. Briefly explain the term below and give an example for each term.
 - a. Cross Contamination (2 Marks)
 - b. Chemical Hazards (2 Marks)
 - c. Food Allergen (2 Marks)
 - d. Staple Food (2 Marks)

2. Using color coded chopping boards separates out different types of foods, such as raw meat and vegetable, helping you to reduce the risk of cross contamination. Indicate **SIX (6)** types and usage of color coded chopping boards in kitchen. (6 Marks)

3. Rats, mice, flies and cockroaches can spread disease by contaminating food and food contact surfaces. Identify **FOUR (4)** basic methods of pest control. (4 Marks)

4. Fire-fighting equipment is equipment designed to extinguish fires or protect the user from fire. Name **FIVE (5)** fire-fighting equipment in the foodservice establishment. (5 Marks)

5. Microorganisms are small living organism that can cause foodborne illness and sometimes can lead to death. Identify **SIX (6)** factors that can contribute to microorganism growth. (6 marks)

6.
 - a. State **SEVEN (7)** job tasks of the Executive Chef. (7 marks)
 - b. State **THREE (3)** job tasks of the Assistant Chef (*Le Commis Chef*) (3 marks)

7. Give **FIVE (5)** basic steps for cleaning and disinfecting a kitchen. (5 marks)

8. One of the most effective ways we have to protect ourselves and others from illness is good personal hygiene. This means washing your hands, especially, but also your body. As a student in hospitality field, you should be able to recognize the components of a good personal hygiene in a program. Thus, outline **SIX (6)** elements of a good personal hygiene if you are conducting a food safety awareness program. (6 Marks)

END OF PART B

PART C : ESSAY QUESTIONS (20 MARKS)

INSTRUCTION(S) : TWO (2) Essay question. Answer ALL questions in the Answer Booklet(s) provided.

Given below is a food safety case study.

1. Susan Jones is a manager of the American Café, located in Alpha's Grocery Store. On this day, Susan performs an inspection of the large, walk-in refrigerator. During the inspection, Susan notices that raw chicken for the rotisserie is not covered during thawing and the chicken is stored directly above several washed heads of lettuce. Other food items are stored in covered containers that are not labeled or dated. Susan also notices that boxes of produce have been stacked closely together on the floor of the walk-in cooler, and the thermometer is hanging from the condensing unit.
 - a. What food safety risks exist in the walk-in refrigeration unit? (5 Marks)
 - b. State **ONE (1)** of the exposures that might result in food contamination. (1 Mark)
 - c. What should be done to correct the problems that Ms. Jones observed during her inspection? (4 Marks)

2. The Go-Go Market is now offering fried chicken, potato and macaroni salads together with a variety of cold cuts for sandwiches. After all the new equipment arrived, the vendor offered to provide the employees with training on how to safety operate the equipment. At first, the owner refused the offer since he didn't want to take employees away from their job responsibilities. However, the manager in charge of the deli convinced the owner otherwise.
 - a. Give your opinion the reason why the manager steps in on this situation. (3 Marks)
 - b. What do you think the manager told the owner? (2 Marks)
 - c. If you were the manager, what would you do in this type of situation? (5 Marks)

END OF EXAM PAPER