



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 2023
 Lecturer/Examiner : Mohd Rafie Bin Mohd Taib
 Duration : 3 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 unauthorized 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 A : MULTIPLE CHOICE QUESTIONS (30 MARKS)

INSTRUCTION(S) : Questions 1-30 are multiple choice questions. Shade your answers in the Multiple Choice Answer Sheet provided. You are advised to use a 2B pencil.

1. All the following are onion family except:
 - a. shallot
 - b. scallion
 - c. leek
 - d. fennel

2. Pods and seed include legumes, corn and okra that are higher in _____ than other vegetables.
 - a. vitamin B and fiber
 - b. protein and carbohydrates
 - c. carbohydrates and vitamin C
 - d. protein and vitamin A

3. 'Egg-shape full heavy fruit of small tree with leathery skin, tender, pale-green flesh with single large seed or pit in center'. This statement refers to:
 - a. Egg plant
 - b. Tomato
 - c. Avocado
 - d. Capsicum

4. *"Characterized by extremely juicy, segmented flesh and skins that contained aromatic oils"*. This sentence refers to:
 - a. Melons
 - b. Berries
 - c. Citrus
 - d. Cherries

5. _____ are dried after picking to preserve their flavor, plumpness and texture.
- Corns
 - Mushrooms
 - Beans
 - Tomatoes
6. _____ herb is BEST used for flavoring fish.
- Sage.
 - Tarragon.
 - Dill.
 - Rosemary.
7. Whole herbs and spices for flavoring a liquid are tied in a piece of cheesecloth called _____.
- sachet.
 - bouquet garni.
 - zest.
 - packet.
8. **FOUR (4)** basic spices normally used in local Malaysian cuisine consists of _____.
- fennel, clove, star anise and cardamom.
 - cinnamon stick, clove, cumin and cardamom.
 - star anise, cardamom, coriander and clove.
 - cardamom, clove, cinnamon and star anise.
9. _____ is consisting of tomato paste, vinegar, sugar, salt and spices.
- Mustard
 - Tabasco
 - Pesto
 - Ketchup
10. Pesto sauce is made from fresh basil leaves, _____.
- shallot, cashew nut, parmesan cheese and olive oil.
 - garlic, pine nuts, parmesan cheese and olive oil.
 - onion, peanut, cheddar cheese and olive oil.
 - garlic, candlenut, parmesan cheese and olive oil.

11. Spaghetti that is cooked ahead of service should be held in _____ water to keep it from _____ and then reheated to order.
- cold sticking
 - hot firming
 - cold melting
 - Short or medium grain
12. _____ are mixture of fruits or vegetables, either fresh or cooked in a thick sauce.
- Salsa
 - Marmalade
 - Chutney
 - Confit
13. Short or medium grain rice is a sticky rice used to make _____.
- risotto
 - sushi
 - cous-cous
 - polenta
14. European style butter contains more milkfat than regular butter, usually from:
- 62% to 66%.
 - 72% to 76%.
 - 82% to 86%.
 - 92% to 96%.
15. If a vegetable cooked by _____ is prepared ahead of time, it should be removed from the heat and kept in its cooking water until needed for service.
- simmering
 - blanching
 - boiling
 - steaming
16. _____ is a hard white fat surround the lamb or ox kidneys.
- Suet.
 - Lard.
 - Tissue.
 - Muscle.

17. The purpose of using needles to form holes in blue veined cheese is to:
- firm the blue cheese.
 - evenly distribute *Penicillium Roqueforti*; the base for well-tasting moulds.
 - speed up the process of ripening.
 - allow the blue to develop properly.
18. Milk is heated to 72°C and held at this temperature for 15 seconds and then quickly chilled to 4°C.
- 70°C to 12°C
 - 72°C to 4°C
 - 62°C to 8°C
 - 75°C to 6°C
19. Fruit and vegetable fiber becomes _____ when cooked.
- flavourful
 - dry
 - softer
 - firmer
20. Butter is a dairy product made by churning fresh cream which is called sweet cream butter.
- sweet cream butter
 - topping cream
 - butter milk
 - sweet topping cream
21. Which of the following describe Waxy Potatoes?
- Low moisture, low sugar, low starch content.
 - High moisture, low sugar, high starch content.
 - High moisture, high sugar, low starch content.
 - Low moisture, high sugar, low starch content.
22. Cream with 30% of fat can be whipped into foam. One (1) litre of cream can produce how many litres of whipped cream?
- 1.5 litre
 - 2 litres
 - 2.5 litres
 - 3 litres

23. Cheese is a food product made from curdle milk. The **THREE (3)** major components of cheese are:
- Fiber, water, fat
 - Water, fat, protein
 - Protein, fiber, water
 - Fat, protein, carbohydrate
24. Potatoes should be stored _____.
- frozen
 - refrigerated
 - in a cool, dry, dark place
 - at temperatures below 45°F (7°C)
25. Which of the following information about pasta is incorrect?
- Made from unleavened dough.
 - Flour from any grain.
 - Can filled/sauced in variety ways
 - TWO (2)** groups Italian-style pasta
26. Pasta cooked al dente _____.
- is firm to the bite
 - should be visibly dented
 - is slightly soft and mushy
 - must be held in its cooking water for a least 20 minutes before serving
27. Legumes should be utilized within _____ months or they will begin to shrink and harden.
- 4 to 7
 - 3 to 6
 - 6 to 9
 - 5 to 8
28. Which of the following is **TRUE** about the butter?
- Melts to a consistency 33 to 36°C
 - Rich, creamy and mellow
 - Cultured butter is made by fermented fat.
 - Comes in white, yellow and pink flesh.

29. The process of clarifying butter removes its _____.
- a. Water
 - b. butterfat
 - c. milk solids
 - d. both a and c
30. The type of rice that holds its shape best after cooking is _____.
- 1. instant
 - 2. brown.
 - 3. parboiled.
 - 4. regular milled long grain.

END OF PART A

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 has more than 80% water, carbohydrates (starches), small amount of protein and fat. Storing is also important element to maintain the freshness of the vegetables. State **THREE (3)** ways of storing fresh vegetables. (6 Marks)
2. Berries are small, juicy fruits, grow on vines and bushes worldwide. It is characterized by thin skins. Many tiny seeds, often so small as unnoticed. List **SEVEN (7)** types of berries that you've learnt. (7 Marks)
3. Pasta can be coloured, flavoured with pureed vegetables, herbs or other ingredients, cut or extruded into variety of shapes and sizes. Differentiate in detail between tagliatelle and lasagna. (4 Marks)
4. Cheese is served alone or as a principal ingredient or as accompaniment to countless dishes. It appears in everything from breakfast to snacks to desserts. Identify **THREE (3)** examples of fresh cheese. (3 Marks)
5. Kidney beans flavor and textures are varied slightly. Handling and cooking are comparable though some required longer cooking time. List **SIX (6)** types of kidney beans. (6 Marks)
6. Oil can be flavoured by immersing aromatic food stuffs such as fresh herbs, peppers and so forth in the oil for an extended period of time. State in detail **TWO (2)** types of oil used in the food industry. (4 Marks)
7. In Malaysia, most café customer likes to order for Fish and Chips.
 - a. Suggest **FOUR (4)** types of condiments that are suitable to be offered to the customer. (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)** examples 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. Stuart, a tourist from Scotland came to Malaysia for a long holiday to treat himself of an Asian food by discovering a various kind of cuisines and dishes in the country. Ah Voon was a former Chinese Chef in one of the famous restaurants in Kuala Lumpur. Mr. Stuart was so excited looking at the chef making the handmade noodles and would like to know more about it. Assuming you as Ah Voon, describe in details about the categories of Asian noodles and types of Asian noodles. Besides that, Mr. Stuart would also prefer to know more about the Asian wrappers. (20 Marks)

END OF EXAM PAPER