BERJAYA
UNIVERSITY COLLEGE

FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID(in Figures)   :

Student ID (in Words)   :

Subject Code & Name   :   **CUL 1504.v2 FUNDAMENTALS OF CULINARY ARTS**
Semester & Year   :   September – December 2023
Lecturer/Examiner   :   MD ANNUAR MD HASHIM
Duration   :   3 Hours

INSTRUCTIONS TO CANDIDATES

1.   **This question paper consists of 2 parts:**
     PART A (60 marks)   :   NINE (9) short answer questions. Answer ALL questions in the Answer Booklet(s) provided.

     PART B (40 marks)   :   TWO (2) scenario questions. Answer ALL questions in the Answer Booklet(s) 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.**

<u>**WARNING:**</u>   The University Examination Board (UEB) of BERJAYA University College of Hospitality 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 of Hospitality.

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

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

INSTRUCTION(S) : Answer ALL questions. Write your answer in the Answer Booklet provided.

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1. Identify parts of "Light Meat" and "Dark Meat" in poultry and what are the differences between both. (4 marks)

2. Explain what is Maillard Reaction and it effect on food (4 marks)

3. When storing food in the chiller, explain any THREE (3) criteria one should take into (3 marks)

4. When cooking small poultry, how would you identify whether it is cooked or not without the use of a thermometer? Provide **FOUR (4)** possible ways. (8 marks)

5. Identify and explain **SIX (6)** traditional cuts of fish. (6 marks)

6. Point out the **FOUR (4)** main ingredients used in making brown stock with explanation (8 marks)

7. Heat is transferred in various ways, identify and explain **THREE (3)** of them. (6 marks)

8. Distinguish the **THREE (3)** categories that Mollusks are separated into with explanations and provide an example for each. (9 marks)

9. Identify and explain **THREE (3)** dry methods of cooking and **THREE (3)** moist methods of cooking (12 marks)

END OF PART A

PART B : SCENARIO QUESTIONS (40 MARKS)

INSTRUCTION (S) : Answer ALL questions. Write your answer in the Answer Booklet provided.

Question 1

Hygiene and sanitation plays an important part in the culinary profession. Proper standards and professionalism must be maintained to ensure safety of each individual in the kitchen and also the safety of the customers that dine in the restaurant. You are required to answer the following:-

a. Describe **FIVE (5)** good practices of hygiene and sanitation in the kitchen   (5 marks)

b. Provide **FIVE (5)** reasons how poor hygiene and safety can affect the operation of a restaurant.   (5 marks)

c. Discuss the term "Danger Zone" and the breeding effects of bacteria below and above the danger zone   (5 marks)

d. Identify the range of Danger zone   (2 marks)

Question 2

Mayonnaise is the most important emulsified dressing. It serves as the base for a wide variety of other dressings.
You are required to:-

a. List down the main ingredients in making Homemade Mayonnaise.   (2 marks)
b. Explain the steps of making homemade mayonnaise in your own words.   (8 marks)
c. What is emulsifying agent in homemade mayonnaise?   (1 marks)

d. Explain several reasons the curdling of Mayonnaise?   (4 marks)
e. Explain certain steps in fixing the overbeat /curdling mayonnaise.   (6 marks)
f. State the main difference of fat used in mayonnaise dressing and béarnaise sauce.   (2 marks)

END OF EXAM PAPER