



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1184 Kitchen Operation and Hygiene**
 Trimester & Year : September - December 2023
 Lecturer/Examiner : Marzuq Ahmad Nazri
 Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1.	This question paper consists of 2 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 (70 marks)	: SEVEN (7) short answer 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 = 9 (Including the cover page)

PART B

SHORT ANSWER QUESTIONS (70 MARKS)

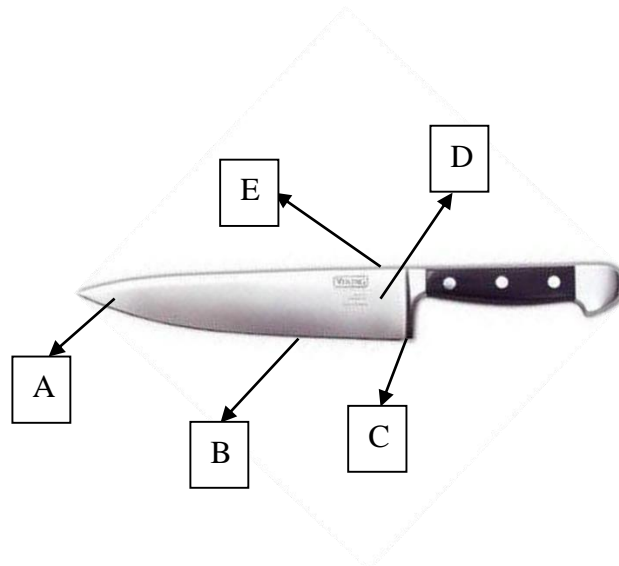
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INSTRUCTION(S) : Answer **SEVEN (7)** short answer questions. Write your answers in the Answer Booklet(s) provided.

1. a) Name 8 (EIGHT) best practices in the kitchen that reflects pride, professionalism and considerations for your fellow team mates. (8 mark)

- b) Describe Large Equipment, Small Equipment and Utensils. (10 mark)

2. Figure below shown the anatomy of a kitchen knife, What is the name and function?



(10 marks)

3. What are the 4 (FOUR) types of food hazard (4marks)

4. There are 6 factors that support the bacterial growth condition. Specify each of them and their characteristic. (12 marks)

5. Name 6 types of vegetable cuttings in the French term. (6 marks)

6. Describe 5 (FIVE) types of mother sauces and their major ingredients (10 marks)

7. What is HACCP and list down the 7 steps of accessing HACCP.

(10 marks)

END OF QUESTION PAPER