CONFIDENTIAL HOC 1024

UNIVERSITI UTARA MALAYSIA

FINAL EXAMINATION
SECOND SEMESTER 2008/2009 SESSION

CODE/COURSE : HOC 1024 PRINCIPLES OF FOOD PRODUCTION
DATE : 26th APRIL 2009
TIME : 4.00 p.m. – 6.30 p.m. (2 ½ HOURS)
VENUE : DSB K. TM

INSTRUCTIONS:

1. This exam paper contains SEVEN (7) questions in THREE (3) printed pages, excluding the cover page.
2. You are required to answer ALL the questions.
3. Answer on the answer sheets provided.
4. All the answers should be tied together.
5. You are NOT ALLOWED to remove the exam paper from the examination hall.

MATRIC NO.: __________________ (in words) __________________ (in figures)
IDENTITY CARD NO.: __________________
LECTURER: __________________
GROUP: __________ TABLE NO.: __________

DO NOT OPEN THE PAGE UNTIL YOU ARE TOLD TO DO SO

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Answer ALL questions

Question 1

Define the following terms:

a) Béarnaise
b) Brown stock
c) Fumet
d) Mirepoix
e) Oignon piqué
f) Omelet
g) Tuber
h) Stew
i) Stockpot
j) Thickener

(20 marks)

Question 2

a) Define the responsibilities for the position below:
   i) Butcher
   ii) Pastry chef
   iii) Cold-foods chef
   iv) Vegetable chef

(8 marks)

b) Explain THREE (3) character traits of chefs.

(6 marks)
Question 3

a) Explain the THREE (3) basic types of stock. (6 marks)

b) Explain the THREE (3) basic aromatic preparations for stocks. (6 marks)

Question 4

a) List FIVE (5) types of “mother sauces”. (5 marks)

b) Briefly explain what is thickening agent for sauce. (2 marks)

c) List THREE (3) basic colors of roux. (3 marks)

d) Most sauces have more than one function in a dish. Explain FOUR (4) purposes of sauces. (8 marks)

Question 5

a) What are TWO (2) main methods of cooking? (2 marks)

b) List FIVE (5) dry-heat cooking methods. (5 marks)

Question 6

a) Identify FOUR (4) primal cut of loin. (4 marks)

b) What are FIVE (5) considerations in grading the meat? (5 marks)
Question 7

a) Explain what are fruits, vegetables, and herbs? (6 marks)

b) Identify TWO (2) example of fruits according to the categories below:
   i) Stone fruits
   ii) Tropical fruits (4 marks)

c) Identify TWO (2) example of vegetables according to the categories below:
   i) Lettuce
   ii) Mushroom (4 marks)

d) Explain THREE (3) general guidelines to buy vegetables, fruits, and herbs. (6 marks)

END OF QUESTIONS