CONFIDENTIAL HOC 2024

UNIVERSITI UTARA MALAYSIA

FINAL EXAMINATION
SECOND SEMESTER 2008/2009 SESSION

CODE/COURSE : HOC 2024 FOOD PRODUCTION
DATE : 22nd APRIL 2009
TIME : 12.30 p.m. – 3.00 p.m. (2 ½ HOURS)
VENUE : DTSO

INSTRUCTIONS:

1. This exam paper contains NINE (9) questions, in FOUR (4) 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) Bake
b) Bake blind
c) Baking powder
d) Baking soda
e) Butter
f) Danish pastry
g) Ganache
h) Gelatin
i) Minestrone

(18 marks)

Question 2

a) Give THREE (3) objectives of cooking in food production.

(3 marks)

b) List FIVE (5) responsibilities of Executive Chef in the kitchen.

(5 marks)

Question 3

Briefly explain why "working as a team" is very important for kitchen department?

(4 marks)
Question 4

a) Explain THREE (3) similarities between stock and broth. (6 marks)

b) List THREE (3) based for hearty broth. (3 marks)

c) Define what is cream soup? (3 marks)

d) Explain FOUR (4) general guidelines for soup. (8 marks)

Question 5

a) What is menu pattern? (2 marks)

b) Give THREE (3) types of menu. (3 marks)

c) What are the THREE (3) factors that influence menu planning from customer satisfaction view of point in foodservice industry? (3 marks)

d) What are the FOUR (4) factors that influence menu planning from the management point of view in foodservice industry? (2 marks)
Question 6

a) Explain THREE (3) characteristics of cookies. (6 marks)

a) Explain the basic mixing methods for cookies below:

i) One-stage method

ii) Creaming method (4 marks)

Question 7

Salads can be classified by ingredients such as green salads, vegetable salads, and fruit salads, because production techniques are slightly different for each kind.

a) Define FOUR (4) main types of salad below:

i) Appetizer

ii) Accompaniment

iii) Main Dish

iv) Dessert (8 marks)

b) List TWO (2) categories of salad dressing. (2 marks)
Question 8

a) Define what is dessert?

(2 marks)

b) Identify TWO (2) examples for each type of dessert according to the categories below:

i) Hot dessert

ii) Cold dessert

(2 marks)

c) Explain the types of dessert sauces below:

i) Caramel sauce

ii) Sabayon sauce

iii) Chocolate sauce

(6 marks)

Question 9

Explain FIVE (5) differences between batter dough and kneaded dough?

(10 marks)

END OF QUESTIONS