

**CONFIDENTIAL**



**UNIVERSITI TUN HUSSEIN ONN MALAYSIA**

**FINAL EXAMINATION  
SEMESTER II  
SESSION 2017/2018**

COURSE NAME : PROFESSIONAL PRESENTATION  
PRACTICE

COURSE CODE : BBK 47203

PROGRAMME CODE : BBC

EXAMINATION DATE : JUNE / JULY 2018

DURATION : 2 HOURS

INSTRUCTION : ANSWER ALL QUESTIONS

**TERBUKA**

THIS QUESTION PAPER CONSISTS OF **FIVE (5)** PAGES

**CONFIDENTIAL**

- Q1**
- a. Each student will need to perform a table setting assignment task according to menu provided.
  - b. The students will be evaluated individually for each assignment based on performance assessment as below:
    - i. Grooming (20 marks)
    - ii. Mise-en-Place (10 marks)
    - iii. Organization Skills (10 marks)
    - iv. Technical Skills (10 marks)
    - v. Product Knowledge (10 marks)
  - c. Each student must complete the task assignment within the time frame given.
  - d. At any time during the examination, students must be in the professional F&B service attire.
  - e. At any time during the examination, students must be at their respective work station

(60 marks)

- Q2**
- a. Each student will need to perform eight (8) napkin folding assignment tasks.
  - b. The students will be evaluated individually for each assignment.
    - i. Mise-en-Place (10 marks)
    - ii. Organization Skills (10 marks)
    - iii. Technical Skills (10 marks)
    - iv. Product Knowledge (10 marks)
  - c. Each student must complete the task assignment within the time frame given.
  - d. At any time during the examination, students must be in the professional F&B service attire.
  - e. At any time during the examination, students must be at their respective work station

(40 marks)

-END OF QUESTIONS-

**Table D'hote Menu (Set 1)**

**Appetizer**

**CAESAR SALAD**

Traditional home-made Dressing & Parmesan Tuile

**Soup**

**CREAM OF CHICKEN SOUP**

A flavorful, soothing broth full of chicken, noodles, carrots, parsnip and dill

**Main Course**

**ROAST RIBS OF BEEF**

With creamy Peppercorn Gravy

Garlic Mashed Potatoes & Melody of Autumn Vegetables

**Dessert**

**APPLE PIE**

Freshly baked with a scoop of Vanilla Ice Cream

**Coffee or Tea**

TERBUKA



**Table D'hote Menu (Set 2)**

**Appetizer**

**FRESH GARDEN SALAD**

Mixed greens with sliced cucumber, cherry tomatoes and red onion drizzled with balsamic vinaigrette

**Soup**

**TURKEY CHILI**

A thick, zesty chili made with ground turkey, tomatoes, and chili peppers

**Main Course**

**HONEY GLAZED ROASTED CHICKEN**

Bumble berry Compote, Wild Rice Pilaf and seasonal Vegetables

**Dessert**

**RED VELVET CAKE**

Mild chocolate cake with a distinctive red color, layered with cream cheese icing

**Coffee or Tea**



**Table D'hote Menu (Set 3)**

**Appetizer**

**TUSCAN BRUSCHETTA**

Grilled focaccia served with traditional tomato, garlic, basil, extra virgin olive oil and crumbled Quebec goat cheese

**Soup**

**SEAFOOD CLAM CHOWDER**

A traditional recipe with clams, cream, potatoes & bacon

**Main Course**

**HONEY DIJON LAMB SHANK**

New Zealand lamb and topped with a honey Dijon sauce and served with roasted garlic mashed potatoes and market vegetables

**Dessert**

**CHOCOLATE AVALANCHE**

Molten chocolate cake overflowing with vanilla ice cream

**Coffee or Tea**

TERBUKA