



**UNIVERSITI TUN HUSSEIN ONN MALAYSIA**

**FINAL EXAMINATION  
SEMESTER I  
SESSION 2016/2017**

**TERBUKA**

COURSE NAME : PROFESSIONAL F&B PRACTICE  
COURSE CODE : BBK 47203  
PROGRAMME CODE : BBC  
EXAMINATION DATE : DECEMBER 2016/JANUARY 2017  
DURATION : 2 HOURS  
INSTRUCTION : ANSWER ALL QUESTIONS

THIS QUESTION PAPER CONSISTS OF FIVE (5) PAGES

# CONFIDENTIAL

BBK 47203

- 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.
  - 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**
- Each student will need to perform **EIGHT (8)** napkin folding assignment task. The students will be evaluated individually for each assignment. Each student must complete the task assignment within the time frame given. At any time during the examination, students must be in the professional F&B service attire. At any time during the examination, students must be at their respective work station

(40 marks)

**-END OF QUESTIONS-**

**TERBUKA**

**CONFIDENTIAL**

BBK 47203

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

**Appetizer**

CAESAR SALAD

*Traditional home-made Dressing & Parmesan Tuile*

**Soup**

GRANDMA MARY'S CHICKEN SOUP

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

**Main Course**

ROAST PRIME RIB OF BEEF

*With creamy Peppercorn Gravy*

*Garlic Mashed Potatoes & Melody of Autumn Vegetables*

**Dessert**

PUMPKIN PIE

*Freshly baked with a scoop of Vanilla Ice Cream*

**Coffee or Tea**

**TERBUKA**

**CONFIDENTIAL**

**Section A**

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

**Appetizer**

**FRESH GREENS**

*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 SOCKEYE SALMON**

*Bumble berry Compote, Wild Rice Pilaf  
Seasonal Vegetables*

**Dessert**

**FLOURLESS CHOCOLATE TORTE**

*Raspberry Coulis & Caramel Lace*

**Coffee or Tea**

**TERBUKA**

**Section A**

**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**

**NEW ENGLAND CLAM CHOWDER**

A traditional recipe with clams, cream, potatoes & bacon

**Main Course**

**HONEY DIJON CHICKEN**

Dusted chicken breast fried and topped with a honey Dijon sauce and served with roasted garlic mashed potatoes and market vegetables

**Dessert**

**BAILEYS CHEESECAKE**

With fruits compote citric syrup

**Coffee or Tea**

**TERBUKA**