

UNIVERSITI TUN HUSSEIN ONN MALAYSIA

FINAL EXAMINATION SEMESTER II SESSION 2018/2019

COURSE NAME

FOOD AND BEVERAGE ARTISTRY

COURSE CODE

BBK 47103

PROGRAM CODE

BBC

EXAMINATION DATE

JUNE/JULY 2019

DURATION

2 HOURS 30 MINUTES

INSTRUCTION

ANSWER ALL QUESTIONS.

THIS QUESTION PAPER CONSISTS OF FOUR (4) PAGES

TERBUKA

Answer all questions on your answer paper.

Q1 What is the meaning of "food presentation"?

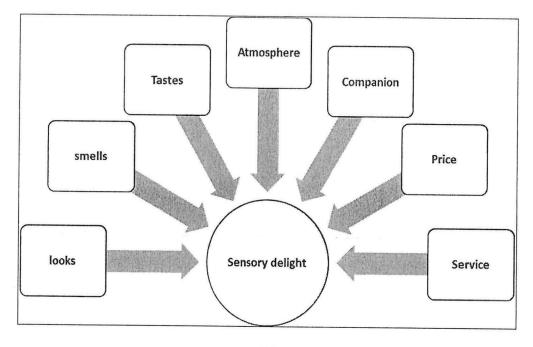
(5 marks)

Q2 What is "food plating"?

(5 marks)

Q3 The satisfaction of dining in a restaurant is depending on a few elements. The combination of one or more elements will enhance the sensory delights of the dinners. Referring to **diagram** Q3 below and illustrate the contribution of each elements to the sensory delight of dining in a restaurant.

(20 marks)



(Diagram Q3)

- Q4 "Classical plating places the three elements of the dish in specific parts of the plate". Illustrate the above mentioned statement with drawing and appropriate label. (10 marks)
- Q5 What is Accompaniments for a plate of food?

(5 marks)

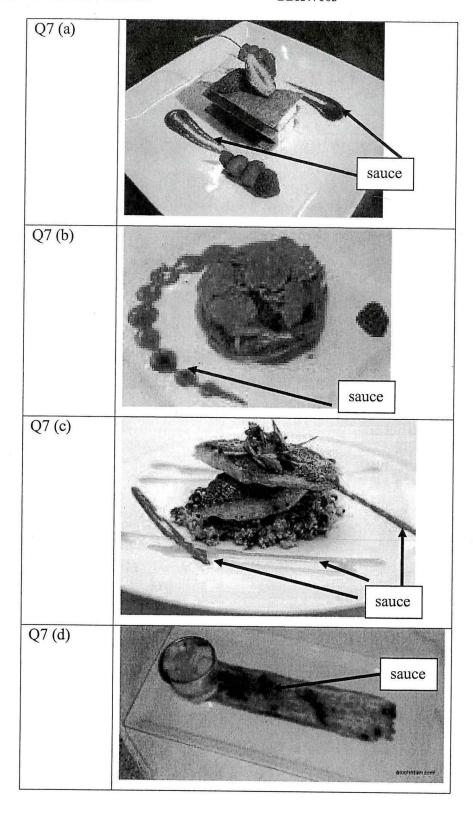
Q6 Explain briefly the purpose of Food Garnishing.

(5 marks)

Q7 Sauces are normally not the main focus of the full plating but they are used to enhance the food presentation. **Diagram Q7 (a)** – (d) illustrated 4 different saucing techniques. Name the techniques and explain briefly the process of producing the patterns.

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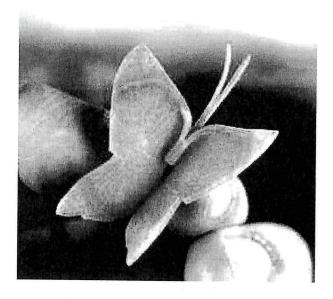
(20 marks)



Q8 Explain briefly how food photography enhance your restaurant marketing.

(10 marks)

Q9 The picture Q9 below is a carved carrot butterfly. You are an instructor for fruit carving in a vocational institution. Prepare a lesson notes illustrating the steps on how to carve the butterfly from a carrot. You can include in your lesson notes illustration and drawings to assist the student in understanding and following the respective steps. You have to decide on the format of the lesson plan.



Picture Q9: Butterfly Carrot

(20 marks)

END OF QUESTIONS

