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**KOLEJ YAYASAN PELAJARAN JOHOR  
ONLINE FINAL EXAMINATION**

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**COURSE NAME : CULTURE STUDIES  
COURSE CODE : DCA 1093  
EXAMINATION : JUNE 2022  
DURATION : 3 HOURS**

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**INSTRUCTION TO CANDIDATES**

1. This question paper consists of **FOUR (4)** parts: PART A (15 Marks)  
PART B (15 Marks)  
PART C (50 Marks)  
PART D (20 Marks)
2. Please refer to the detailed instructions in this question paper.
3. Students are allowed to refer to resources such as lecture notes, books, internet or any other relevant resources.
4. Answer ALL questions in the answer sheet which is A4 size paper (or other paper with the consent of the relevant lecturer).
5. Write your details as follows in the upper left corner for each answer sheet:
  - i. Student Full Name
  - ii. Identification Card (I/C) No.
  - iii. Class Section
  - iv. Course Code
  - v. Course Name
  - vi. Lecturer Name
6. Each answer sheet must have a page number written at the bottom right corner.
7. Answers should be handwritten, neat and clear.

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**DO NOT TURN THIS PAGE UNTIL YOU ARE TOLD TO DO SO**

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*This examination paper consists of **15** printed pages including front page*

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**PART A**

This part consists of **FIFTEEN (15)** questions. Answer **ALL** questions in the Answer Sheet.

1. Who is Rama that was remembered as the king who introduced many social and political reforms that helps to modernize Siam including abolishment of slavery and also known as Rama V?
  - A King Chulalongkorn
  - B Maha Vajiralongkorn
  - C Luang Phibunsongkram
  - D King Bumibhol Adulyadej
  
2. Identify the statement that is **WRONG** about France's food.
  - A Snails, or the locales called as escargot, is usually cooked with garlic and butter, roast duck and rabbit.
  - B French cooking is refined and involves in careful preparation, attention to detail and the use of fresh vegetables.
  - C A mix of sautéed vegetables including eggplants, zucchini, tomatoes bell peppers and onions consisted of famous French cuisine known as *tarte tarten*.
  - D There are around 1000 cheeses that have been awarded as *Appellation d'Origine Contrôlée* status, which means they can only be produced in a certain region.

3. What is the French ingredient in which produced from the fermentation of grape juices with yeast as it gets old, the more refined and high in quality?
- A Wine.
  - B Duck liver
  - C Chicken liver
  - D *Ognion brulee*

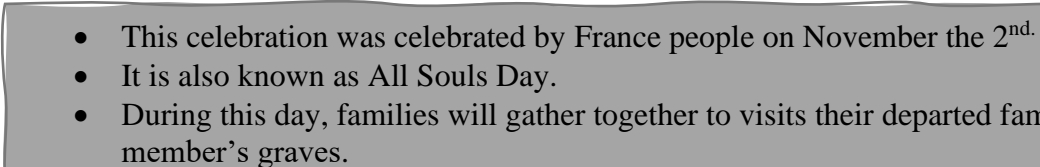
4. The Thai people believe that water is spiritually purifying in which it cleanses any bad luck or grievances from the past year, and bless believers with fortune and happiness for the year ahead. The festival originated with locals collecting water that had been poured over Buddha statues for cleansing.

**Figure 1**

Based on the information given in **Figure 1**, when is the particular celebration celebrated by Thais?

- A 23<sup>rd</sup> October annually.
- B 14<sup>th</sup> February annually.
- C 13<sup>th</sup> April to 15<sup>th</sup> April annually.
- D 12 full moons of the Thai lunar calendar.

5. The Arab lands, stretching from the borders of Iran to the Atlantic Ocean, are a large world encompassing a vast number of culinary delights. Yet, this virtually unknown cookery has a fascinating and colorful history. Which of these following ethnic **DO NOT** give any influences in Arab's cuisines?
- A Turks
  - B French
  - C Chinese
  - D Cordova
6. Predict what will happen to a person lingered by a black butterfly in Phillipines?
- A One can become crazy.
  - B One possessed seven years of bad luck.
  - C It can cause the early death of one's parents.
  - D The Filipinos expect to lose one of the family members.
7. What is the term for German's men traditional clothing that means "leather pant"?
- A *Dirndls.*
  - B *Lederhosen.*
  - C *Der Deutsche.*
  - D *Eisstockschiessen.*

8. What is the name of the ritual where thousands of monks gather to repeat mantras and meditate in Indonesia during Waisak?
- A *Rangda.*
  - B *Pindapata*
  - C *Pradaksina.*
  - D *Tongkonan.*
9. Predict what will happen to a person who kills a cat in the Philippines?
- A One can become crazy.
  - B One possessed seven years of bad luck.
  - C It can cause the early death of one's parents.
  - D The Filipinos expect to lose one of the family members.
10. 
- This celebration was celebrated by France people on November the 2<sup>nd</sup>.
  - It is also known as All Souls Day.
  - During this day, families will gather together to visits their departed family member's graves.

**Figure 2**

What is the celebration in which the information in **Figure 2** is referring to?

- A *La Chandeleur*
- B *La Fete des Morts.*
- C *La Fete du Travail.*
- D *Le Jour du Souvenir.*

11. What is *Miso*?

- A Geisha quarters.
- B Cherry blossom festival.
- C The dancer of *Bon Odori*.
- D Fermented soybean paste.

12.

- Air-dried or raw sausage made from pork, bacon, and beef.
- After being smoked over beech wood, it then undergoes fermentation much like yogurt to help preserve it.

**Figure 3**

From the information given on **Figure 3**, name the type of *wurst*.

- A *Teewurst*.
- B *Bockwurst*.
- C *Knackwurst*.
- D *Weisswurst*.

13. What kind of food which is usually consumed when Korean celebrated Black Day?

- A *Gimbap*.
- B *Bibimbap*.
- C *Tteobeokki*
- D *Jjajangmyeon*.

14. Similar to any other European country, Russian is rich in authentic beverages. Which of these following is **NOT** the Russia's origin beverage?

- A *Beer*.
- B *Kvas*.
- C *Medovuha*.
- D *Prostokvasha*.

15. When do the Russians celebrate Christmas?

- A 1<sup>st</sup> January.
- B 7<sup>th</sup> January.
- C 25<sup>th</sup> December.
- D 31<sup>st</sup> December.

**[15 MARKS]**

**PART B**

This part contains **FIFTEEN (15)** questions.

Please state **True (T)** for the correct statement and **False (F)** for the wrong one.

Answer **ALL** in the Answer Booklet.

1. King Rama VII was the fifth monarch of Thailand's Chakri dynasty. He was one of the Kingdom's most respected rulers of state at the age of 57, having ruled what was then Siam for 42 years since taking to the throne at the age of 15.
  
2. *Escargot* is the most essential in every French meal. Everyone at the table must eat at least a bit of it. It can be eaten in a variety of ways, such as in sandwiches or spread with melted cheese.
  
3. Wine is a key product in France, produced through the fermentation of grape juice with yeast. It obtained its name from the grapes used, which are either red grapes, which are known as red wine, or green grapes, which are known as white wine.
  
4. In Thailand, the people believe that there is a Rice Goddess called *Amaterasu* in which if properly worshipped, this deity would reward the farmer with prosperity and good health.
  
5. Originally, the Arabs of the Arabian Peninsula relied heavily on a diet of dates, wheat, barley, rice and meat, with little variety, with a heavy emphasis on yogurt products, such as labneh (yoghurt without butterfat).
  
6. The Baguio Flower Festival, as its name suggests, is a festival of flowers in the city of Baguio, the country's summer capital. Held annually from June 23 to July 3, the festival was made by the city's local officials to give importance to the city's flourishing cut-flower industry.



7. Turkish immigrants brought Turkish dishes to Germany, most notably *döner* kebab. In November 2017, it was projected that there were 1,500 *döner* kebab outlets in Berlin.
8. *Tempeh* is made from fermented cooked soy bean and is native to Java, where it is considered a staple dish. *Tempeh* will always be present in Javanese daily meals, whether as a main dish or as a snack in between big meal.
9. *Kamote* and a certain type of plantain called *saba* can be chopped, dusted with brown sugar, fried and skewered, will results in a popular caramelized snacks called *kamote-cue* and *banana-cue*.
10. In Italian culture, the word "*tarantella*" evokes images of a frenzied spinning dance traditionally played at weddings.
11. In Buddhism, *Amaterasu*, *Susanoo*, *Izanami*, *Izanagi* and *Tsukuyomi* are the deities that were associated with specific ancient clans or *uji*.
12. Oktoberfest is the largest *Volksfest*, beer festival, and travelling funfair in the world. It is a 16- to 18-day folk festival held yearly in Munich, Bavaria, Germany, from mid to late September to the first weekend in October, with over six million people from all over the world coming each year.
13. Dance was first used in Korea over five thousand years ago in shamanistic ceremonies. Shamanism integrates the practices and beliefs of Korea's indigenous people, and religious perspectives and dancing forms were distinct to each village in the early years.
14. Russia has a long history of eating products that grow well in hot regions, such as grains (rye, barley, buckwheat, and wheat), root vegetables (beets, turnips, potatoes, onions), and cabbage.

15. Russian diets also include a variety of dairy items such as *tvorog*, a type of cottage cheese, and *riazhenka*, a slightly soured milk. These products are readily available and can be obtained from large stores or private farmers markets.

**[15 MARKS]**

**PART C**

This part contains **TEN (10)** questions.

Answer **ALL** questions in the Answering Booklet.

**QUESTION 1**

Several factors influence Indonesian cuisine culture, including nature, history, and culture. With its vast geographic and cultural diversity across the archipelagos, it is clear that Indonesian food is diverse and flavorful. As a result, food can be used as a strategic way to improve the country's tourism business.

Name and describe briefly **three (3)** most infamous Indonesian cuisines.

(6 marks)

**QUESTION 2**

In Indonesia, the economy is unstable and it is often hard for parents to make enough money to feed their family, so toys are often quite simple or something that has been made by the parents, which are usually made from the source that they can get for free from nature.

Recognize **two (2)** traditional games in Indonesia.

(4 marks)

**QUESTION 3**

Sushi has swiftly become one of the most popular international foods in the last century or so, and a sushi restaurant can be found almost any place in the world. Sushi's past, like that of many other ancient cuisines, is shrouded in mythology and folklore. In an old Japanese wives' story, an elderly woman began hiding her rice pots in osprey nests because she was afraid robbers would take them. She gathered her pots over time and discovered that the rice had begun to ferment. She also noticed fish remnants from the osprey's meal in the rice. Not only was the mixture delicious, but the rice also functioned as a means of preserving the fish, ushering in a new method of extending the shelf life of seafood. From time to time, the type of sushi became varied.

Distinguish **three (3)** types of *sushi*.

(6 marks)

**QUESTION 4**

Festivals have a way of pleasing the soul in ways that daily life does not. For Japanese, it allows them to play like children, avoiding the monotony of life. Festival day has traditionally been a "day of clearing up" or a break from the monotony of the daily job routine for the Japanese.

Explain briefly three (3) instances of a Japanese traditional celebration based on your knowledge of Japanese culture.

(6 marks)

**QUESTION 5**

There are a number of festivals in the Philippines throughout the year. Some of the festivals were influenced by the Spanish era in the 1500s. They focus on religious traditions, while the other festivals are integrated with the significant historical events of the country.

Describe **three (3)** festivals that belong to Filipinos.

(6 marks)

**QUESTION 6**

With an Animist, pre-colonial past (with likely Hindu-Buddhist influences), followed by a major conversion into Christianity, Filipinos claim ownership of a very interesting, diverse mix of beliefs.

Based on your understanding about Filipino's superstitions, provide **three (3)** examples with the reasons of their belief.

(6 marks)

**QUESTION 7**

Every year, Korea hosts hundreds of festivals, from celebrations of nature and the changing seasons to small regional events, important tributes and Korean history.

State **three (3)** famous Korean festivals.

(6 marks)

**QUESTION 8**

A *hanbok* is a traditional Korean dress for semi-formal or formal attire during traditional occasions such as festivals, celebrations, and ceremonies. It is characterized by vibrant colors and simple lines without pockets.

Based on your understanding of Korean culture, interpret **two (2)** symbols used in *hanbok* worn by the King.

(4 marks)

**QUESTION 9**

French cuisine is based on simple combinations of rich, natural tastes that combine to create remarkable, world-renowned dishes. In fact, French food is so highly valued around the world that it was included in UNESCO's list of intangible cultural treasures in 2010. Many people's first exposure to French cuisine comes in the form of wine and cheese. But there's more to French cuisine than the cheeseboard.

Explain shortly **two (2)** foods originated from France.

(4 marks)

**QUESTION 10**

French cheese comes in many varieties and almost every region in France produces some kind of special cheese, which not only made of cow's milk, but also made of goat's milk.

Based on your understanding about French culture, prove the statement that says French are obsessed with cheese.

(2 marks)

**[50 MARKS]**

**PART D**

This part contains **TWO (2)** questions.

Answer **ALL** questions in the Answering Booklet.

**QUESTION 1**

Japanese cuisine has been inspired by other countries' food customs, but it has adapted and polished them to establish its own cooking style and eating habits. Around 300 B.C., China was the first foreign influence on Japan, when the Japanese learnt to harvest rice. The use of chopsticks, as well as the intake of soy sauce and soybean curd (tofu), originated in China. The development of Buddhism in the 700s resulted in a ban on eating meat. After a thousand-year taboo, beef was reintroduced into Japan during the Meiji Period (1868–1912). Bread, coffee, and ice cream are examples of Western cuisines that were popular in the late twentieth century. Another Western influence has been the development of time-saving cooking procedures. These include the electric rice cooker, as well as packaged goods like instant noodles, miso (fermented soybean paste) soup, and pickling preparations. The Japanese, on the other hand, are still loyal to their traditional cooking customs.

Based on your understanding towards Japanese culture, discuss in details **five (5)** traditional cuisines in Japan.

(10 marks)

**QUESTION 2**

Japan conquered the Korean Peninsula between 1910 and 1945. During this timeframe, rice output expanded solely for Japanese consumption. As a result, the Koreans' consumption of other grains has increased. During that time, filling bellies was more essential than food quality. Surprisingly, lower-class people could only eat one bowl of rice every year and had to make do with other grains the rest of the time. However, eating white bread and pre-cooked noodles was typical among the middle and upper classes. These conditions persisted until the end of the period, World War II. While *han shik* (Korean Cuisine) varies from place to region, there are a few ingredients that appear in almost every dish. In reality, many Korean recipes, particularly *banchan* (side dishes), employ relatively similar ingredients, except the way they are served.

Explain in detail **five (5)** Korea originated ingredients that have been heavily used in Korea's cuisines.

(10 marks)

**[20 MARKS]**

**END OF QUESTION PAPER**