



DCA 1083 - D3

DCA 1083 - D2

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FINAL EXAMINATION

COURSE NAME : CULTURE STUDIES
COURSE CODE : DCA 1083
EXAMINATION : JUNE 2023
DURATION : 3 HOURS

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. Candidates are not allowed to bring any material to examination room except with the permission from the invigilator.
3. Please check to make sure that this examination pack consist of:
 - i. The Question Paper
 - ii. An Objective Answer Paper
 - iii. An Answering Booklet

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This examination paper consists of 12 printed pages including front page



PART A

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

1. One of the most distinctive Thai customs is the _____. *It is used in greetings, leave taking, or as an acknowledgement.*
 - A *wai*
 - B *bun khun*
 - C *takro lot huang*
 - D *ubon ratchathani*

2. What is the definition of *tapenade*?
 - A Simple baked custards that include different fruits.
 - B A puree of black or green olives, capers, and olive oil that is used as spread.
 - C The very fatty liver of goose or duck that has been forced fed rich grains.
 - D A mix of sauteed vegetables, including eggplant, zucchini, tomatoes, bell peppers and onions.

- Very popular in France.
- A cream dessert that is topped with hard caramelized sugar.

Figure 1

3. From the information given at Figure 1, this food refers to _____.
 - A *clafoutis*.
 - B *crème brulee*.
 - C *mousse au chocolat*.
 - D *eclairs and profiterole*.

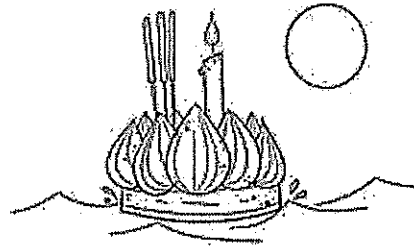


Figure 2

4. Based on Figure 2, name the festival in Thailand.
- A *Songkran*.
 - B *Chakri day*.
 - C *Loi kratong*.
 - D *Ubon Ratchathani*.
5. What is *baba ghannouj*?
- A Boiled fava beans with spices.
 - B Sweet candies made from sugar and cornstarch.
 - C A mashed chickpea dip made from tahini, olive oil, garlic and lemon juice.
 - D Smooth and creamy texture makes it for dipping pita bread or vegetables.
6. This dance originated from the islands of Leyte in the Visayas group. It got its name from the bird and its legendary grace and speed in avoiding bamboo traps set by farmers among the rice stalks. _____ is honored as the Philippine national dance.
- A *Tinikling*
 - B *Binasuan*
 - C *Maglalatik*
 - D *Padanggo*

7. The pastry is wrapped round and the filling building up many layers, and then baked. It is served warm in slices sprinkled with powdered or icing sugar. This dish refers to _____
- A *wurst*.
 - B *eintopf*.
 - C *apfelstrudel*.
 - D *steckerlfisch*.
8. There are over three hundreds ethnic groups in Indonesia. The largest ethnic group is _____
- A Malay.
 - B Javanese
 - C Madurese.
 - D Sundanese.
9. During Christmas, the Filipinos will buy a star-shaped lanterns called _____
- A *parol*.
 - B *terno*.
 - C *binasuan*.
 - D *maglalatik*.

A mix of sautéed vegetables, including eggplant, zucchini, tomatoes, bell peppers and onions.

Figure 3

10. This famous starter in France is also known as _____
- A *truffles*.
 - B *escargots*.
 - C *ratatouille*.
 - D *salade nicoise*.

11. Nigiri is a small rice ball with fish and shellfish on top of it. This food is considered as _____
- A *sushi.*
 - B *ramen.*
 - C *sashimi.*
 - D *tempura.*
12. Potatoes and dumplings have been a staple diets for Germans. Dumplings or also known as _____ are side dishes to many meals, especially in northern Germany.
- A *rote*
 - B *wurst*
 - C *knodel*
 - D *krabben*
13. This rice cake is prepared with rice powder that is kneaded into a size that is a little smaller than a golf ball, and then filled with sesame seed, beans, chestnuts, or other nutritious ingredients. This food refers to _____
- A *Kimchi.*
 - B *Bulgogi.*
 - C *Gimbap.*
 - D *Songpyeon*
14. In Russia, _____ makes a great appetizer at a restaurant, as well as quick bite from a street stall or bakery.
- A *blini*
 - B *borsch*
 - C *pirozghi*
 - D *stroganoff*

This beet and cabbage red soup is a delicious belly warmer on Moscow's colder days, served with or without meat, potato, herbs and a dollop of *smetana*, Russian sour cream.

Figure 4

15. The description in Figure 4 refers to _____

- A *borsch*.
- B *pirozhki*.
- C *shashlik*.
- D *escargots*.

[15 MARKS]

PART B

This part consists of **FIFTEEN (15)** questions.

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

Answer ALL questions in Answer Sheet.

1. The custom of *bun khun* emphasizes the indebtedness towards parents, as well as towards guardian's teachers, and caretakers.
2. *Camembert* cheese is one of the most popular food in Germany.
3. *Tapenade* is a puree of black green olives, capers, and olive oil that is used as a spread.
4. *Nam phrik narok* literally translates to "chili paste from hell". It is made with dried chillies, shrimp paste, catfish, shallots, garlic, fish sauce and sugar.
5. Turkish delights are sweet candies called *lokum* in the Middle East. These irresistible candies are made from sugar and cornstarch.
6. *Barong Tagalog*, the national outfit of Filipino men, is initially made from *jusi* of pineapple fabric called "*panau*".
7. *Oktoberfest* is the world's largest beer festival, held annually in Munich, Germany.
8. *Bebek betutu* and *gado-gado* are the famous Balinese dishes.
9. Philippine *adobo* is a popular Filipino dish and the cooking process in Philippine cuisine that involves meat, seafood, or vegetables marinated in vinegar, soy sauce, garlic, bay leaves, and black peppercorns, which is browned in oil, and simmered in the marinade.

10. In Italy, fish, potatoes, rice, sausages, and pork use different types of cheeses as their most common ingredients.
11. *Hanami* is the annual Japanese custom of enjoying the blooming foliage after the winter weather subsides.
12. *Eintopf* is a delicious pastry filled with apples flavored with sugar, cinnamon, raisins and breadcrumbs.
13. On White days, guys will give more expensive chocolates and gifts to the girls.
14. *Blini* is Russia's version of the thin French *crepe* and a staple on most Moscovian menus.
15. The intricate looking cake *medovik* involves alternating ultra-thin layers of honey sponge cake with sweetened sour cream

[15 MARKS]

PART C

This part contains **TEN (10)** questions. Answer ALL questions in Answer Sheet.

QUESTION 1

Traditional games became a part of Indonesia's local wealth. Explain **three (3)** traditional sports in Indonesia.

(6 marks)

QUESTION 2

Indonesia is a large country with more than one national culture thriving upon the archipelago and it's a multicultural country that is rich in tradition. Throughout the year, a variety of festivals in Indonesia are celebrated.

Write any **two (2)** of festivals in Indonesia.

(4 marks)

QUESTION 3

The country takes pride in their food and uses it for various symbolic reasons. Sushi and pride both have a large correlation in Japanese culture

Explain any **three (3)** types of *sushi* in Japan.

(6 marks)

QUESTION 4

In Japan, *matsuri* are usually sponsored by a local shrine or temple, though they can be secular. Japanese festivals are traditional festive occasions often celebrated with dance and music. State **three (3)** most popular of *matsuri* in Japan.

(6 marks)

QUESTION 5

Dance in the Philippines has played a tremendous role in Filipino culture. Describe **three (3)** dances that belong to Filipinos.

(6 marks)

QUESTION 6

Christmas is one of the most widely celebrated holidays in the Philippines. Filipinos take pride in having the longest Christmas celebration in the world. Briefly explain how the Filipinos celebrate the Christmas.

(6 marks)

QUESTION 7

Gift giving is very common in Korea.
Explain **three (3)** of gift giving etiquette.

(6 marks)

QUESTION 8

In South Korea, one of the most important holidays is Lunar New Year. It is known as Seollal in Korean. What do Koreans do on Lunar New Year?

(4 marks)

QUESTION 9

Every region in France supports a large population of milk-giving animals which provide the raw material for French cheese. Therefore, there are more than 400 French cheese varieties listed in France, which are usually classified into seven categories. Indeed, French cheeses are made in a vast number of ways that produce the variety which is without rival.

State **two (2)** famous French cheeses.

(4 marks)

QUESTION 10

France is an unusual country and it is famous for its delicious soups, aromatic cheeses and masterfully prepared desserts. The French desserts are globally well-known and they are characterized by superior culinary mastery.

Briefly explain about the most popular desserts in France.

(2 marks)

[50 MARKS]

PART D

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

Answer **ALL** questions in Answering Sheet.

QUESTION 1

Japanese cuisine offers an abundance of gastronomical delights with a boundless variety of regional and seasonal dishes.

Describe five (5) Japanese food.

(10 marks)

QUESTION 2

Korea is a polite society, be appreciative and it will go a long way. For Koreans, having good table manners bring harmony to everyone who are sharing the meal. Give any **five (5)** dining etiquettes and **five (5)** table manners in Korea.

(10 marks)

[20 MARKS]

END OF QUESTION PAPER

