



2ND SEM, 2010/2011

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UNIVERSITY OF SWAZILAND
FINAL EXAMINATION PAPER

**PROGRAMME : BACHELOR OF SCIENCE IN FOOD
SCIENCE, NUTRITION AND
TECHNOLOGY AND HOME
ECONOMICS EDUCATION/
CONSUMER SCIENCE EDUCATION
YEAR II**

COURSE CODE : FSNT 207

TITLE OF PAPER : CULINARY ART

TIME ALLOWED : TWO (2) HOURS

**INSTRUCTION : ANSWER QUESTION ONE (1) AND
ANY OTHER TWO (2) QUESTIONS**

**DO NOT OPEN THIS PAPER UNTIL PERMISSION HAS BEEN
GRANTED BY THE CHIEF INVIGILATOR**

QUESTION 1 (COMPULSORY)

“An inherent liking for good food, a lack of prejudice, a flair for planning based on creativity and intelligence, and the ability to merchandise food attractively are traits that aid the menu planner”.

Describe the factors involved in deciding what to offer and serve to customers.

[Total marks = 40]

QUESTION 2

- (a) Explain the three (3) major types of food contamination, and give examples of each. [3 x 6 = 18 marks]
- (b) Name and describe three (3) types of foodborne pathogens and name the major diseases associated with each. [3 x 4 = 12 marks]

[Total marks = 30]

QUESTION 3

- (a) Define the following terms to demonstrate your knowledge:
- (i) A stock [2]
 - (ii) A sauce [2]
 - (iii) The two main types of soup [4]
- (b) Define the two broad categories of cooking, and describe the cooking techniques within those categories. [22]

[Total marks = 30]

QUESTION 4

- (a) (i) Explain why poultry is popular in today's foodservice establishments? [4]
- (ii) Name the four (4) major types of poultry used in foodservice. [6]
- (b) Describe the four (4) classifications of chicken and give examples of suitable cooking methods for each class. [20]

[Total marks = 30]