



2ND SEM, 2010/2011

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UNIVERSITY OF SWAZILAND
SUPPLEMENTARY 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)

- (a) (i) Describe mise en place. [4]
- (ii) Describe the process for meeting the challenges of mise en place. [12]
- (b) Define a standardized recipe and describe the information usually included in a standardized recipe. [24]

[Total marks = 40]

QUESTION 2

- (a) Identify critical control points (CCP) in the flow of food for chicken. [20]
- (b) Describe five (5) steps to sanitizing items in a mechanical three compartment dishwasher. [10]

[Total marks = 30]

QUESTION 3

- (a) (i) Discuss the difference between meat inspection and meat quality grading [4]
- (ii) Name and define the major quality grades of beef, lamb, pork and veal. [16]
- (b) List the cuts of meat that benefit most from moist-heat cooking. [10]

[Total marks = 30]

QUESTION 4

- (a) Name the five common market forms of fish. [5 x 2 = 10 marks]
- (b) (i) Describe how fresh fish should be stored. [6]
- (ii) Name two methods by which fish may be “cooked” without heating. [4]
- (c) Discuss how cooking affects vegetables. [10]

[Total marks = 30]