



**2<sup>ND</sup> SEM, 2011/2012**

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FSNT 207 (M)**

**UNIVERSITY OF SWAZILAND**

**FINAL EXAMINATION PAPER**

**PROGRAMME : BACHELOR OF SCIENCE IN FOOD  
SCIENCE, NUTRITION AND  
TECHNOLOGY AND CONSUMER  
SCIENCE 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**

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GRANTED BY THE CHIEF INVIGILATOR**

**QUESTION 1 (COMPULSORY)**

**(a) MATCHING:** Choose the item in Column 2 that best matches each item in Column 1.

1. Metal curls from a worn-out can opener that fall into food when the can is being opened.	a) Physical spoilage
2. Peeling an apple and then leaving it out in the air so it turns brown.	b) Chemical spoilage
3. Storing and serving fruit juice from a galvanized container.	c) Microbiological spoilage
4. Mold growing on bread.	d) Biochemical spoilage

**[4 x 2 = 8 marks]**

**(b) MULTIPLE CHOICE:** Chose the one alternative that best completes the statements or answers the question.

- The most important way to prevent foodborne illness is:
  - Sanitizing all surfaces before use
  - Purchasing food from reputable suppliers
  - Having employees wash their hands
  - Reducing the amount of time between production and service
- The microorganisms that most commonly produce foodborne illness are categorized as
  - Bacteria
  - Mold
  - Yeast
  - Viruses
- Foodborne infections are caused by:
  - Toxins formed in the food prior to consumption
  - The activity of bacterial cells carried by the food into the body
  - The combined action of viruses and bacteria in the body
  - Mold spores which have formed on foods prior to consumption
- Salmonella is most often associated with:
  - Fresh vegetables
  - Unprocessed cheese
  - Peanuts and legumes
  - Raw poultry

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5. Current food safety recommendations often refer to HACCP. What do the letters HACCP stand for?
  - (a) Health and Cleanliness Control Plan
  - (b) Heat, Agitate, Clean, Cool and Position
  - (c) Hazard Analysis Critical Control Points
  - (d) Health Administration Centre for Consumer Protection
6. The temperature range identified as the temperature danger zone is \_\_\_\_\_.
  - (a) 40 – 145°F
  - (b) 45 – 140°F
  - (c) 41 – 135°F
  - (d) 35 – 145°F

**[6 x 2 = 12 marks]**

**(c) TRUE/FALSE:** Write “T” if the statement is true and “F” if the statement is false.

1. The primary reason for shocking food in ice water is to replenish fluid it loses during cooking.
2. Coagulation is the stiffening that occurs when proteins are heated.
3. If you hold your index finger on the top of the knife blade, it gives you the most control.
4. A sachet is enclosed in a cheese cloth bag.
5. Dashi stock is used to make miso soups.
6. Dressing should be added to all the salads before the restaurant opens, to save time later when it's busy.
7. If a bird is fully cooked, its juices should be slightly pink.
8. Today's pork and beef are much leaner on average than the products of 50 years ago.
9. Live bivalves should be removed from their containers as soon as they are received.
10. The more water there is in veggies, the crisper they are.

**[10 x 2 = 20 marks]**

**[TOTAL MARKS = 40]**

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**QUESTION 2**

- (a) You have been asked to set up the sandwich station in the commercial environment. For maximum efficiency, suggest guidelines you would follow under the two categories:
- (i) Sandwich Mise en Place [10 marks]
  - (ii) Sanitation [10 marks]

- (b) State five (5) guidelines to follow when creating a salad [10 marks]

**[Total marks = 30]**

**QUESTION 3**

- (a) Match the primal cut on the left with the associated fabricated cut on the right.

_____ a. Round	1. Rib chops
_____ b. Chuck	2. Daisy ham
_____ c. Hotel rack	3. Canadian bacon
_____ d. Boston butt	4. Sirloin tip
_____ e. Belly	5. Bacon
_____ f. Pork loin	6. Shoulder clod

**[6 x 2 = 12 marks]**

- (b) Name the cuts of meat that benefit most from moist-heat cooking.

**[9 x 2 = 18 marks]**

**[Total marks = 30]**

**QUESTION 4**

**(a)** Match the classification in the first column to the kind of poultry in the second column.

- |                        |                    |
|------------------------|--------------------|
| _____ a. Yearling      | 1. Turkey          |
| _____ b. Fowl          | 2. Chicken         |
| _____ c. Fryer-Roaster | 3. Chicken or Duck |
| _____ d. Capon         |                    |
| _____ e. Broiler-Foyer |                    |
| _____ f. Roaster       |                    |

[6 x 2 = 12 marks]

**(b)** List and describe the stages in the baking process.

[18 marks]

[Total marks = 30]