



2ND SEM, 2011/2012

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FSNT 405 (M)**

UNIVERSITY OF SWAZILAND

FINAL EXAMINATION PAPER

**PROGRAMME : BACHELOR OF SCIENCE IN
HOME ECONOMICS EDUCATION**

COURSE CODE : FSNT 405

TITLE OF PAPER : ADVANCED CULINARY ART

TIME ALLOWED : TWO (2) HOURS

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

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QUESTION 1 (COMPULSORY)

- (a) As a foodservice professional, you must know how to determine whether **seafood** is fresh when you accept it. You must also know how to store it properly until you prepare it.
- (i) Explain how you can determine freshness of **seafood**. [10 marks]
- (ii) Describe **seafood** storage [10 marks]
- (b) Describe guidelines to use by chefs who use convenience **vegetables** to maximize quality and customer satisfaction. [10 marks]
- (c) Discuss briefly the use of **dairy** products in the foodservice industry. [10 marks]

[Total marks = 40]

QUESTION 2

Discuss the effects of cooking on vegetables.

[Total marks = 30]

QUESTION 3

Name and describe the functions performed by ingredients in baking.

[Total marks = 30]

QUESTION 4

Describe the uses of the following products in culinary creation:

- (d) Milk products, both fermented and non- fermented. [15 marks]
- (e) Eggs [15 marks]

[Total marks = 30]