

2ND SEM, 2012/13



**PAGE 1 OF 3
FSNT 207 (M)**

**UNIVERSITY OF SWAZILAND
FINAL EXAMINATION PAPER**

**PROGRAMME : BACHELOR OF SCIENCE IN FOOD
SCIENCE, NUTRITION AND
TECHNOLOGY AND CONSUMER
SCIENCE/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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QUESTION 1 (COMPULSORY)

- (a) Describe **the seven (7)** steps to designing a HACCP system in your place of business.
(7x3=21 Marks)
- (b) What is FAT TOM? Why is it important and how is it used in food service establishments?
(19 marks)

[TOTAL MARKS = 40]

QUESTION 2

- (a) i. Explain what is meant by a standardized recipe. (3 Marks)
- ii. Describe the important functions served by recipes in the foodservice establishment. (7 Marks)
- (b) i. What conversion factor would you use if you were converting a recipe for 50 portions to 75 portions? What would you use to convert 75 portions to 50 portions? (4 Marks)
- ii. Calculate the menu price of a dinner including a 6 ounce salmon fillet that you purchased from the vendor at \$4.16 per pound (already cleaned and trimmed), using a food cost percentage of 25%. To the salmon's food cost for each dinner, add a food cost for rice and vegetables of 69 cents. (6 Marks)
- (c) i. Rewrite the following recipe instruction more clearly: "It is a good idea that the batter should be stirred gently after the frozen blueberries are added." (4 Marks)
- ii. Name **three (3)** food characteristics you can alter to add variety to your menu. (6 Marks)

[TOTAL MARKS = 30]

QUESTION 3

- (a) Define the following terms:
- | | | |
|------|--------------|-----------|
| i. | Salads | (2 Marks) |
| ii. | Soups | (2 Marks) |
| iii. | Roux | (2 Marks) |
| iv. | Beef carcass | (2 Marks) |
| v. | Julienne | (2 Marks) |
- (b) Name and describe **the five (5)** classic French mother sauces. (10 Marks)
- (c) Name the cuts of meat that benefit most from moist-heat cooking. (10 Marks)
- [TOTAL MARKS = 30]

QUESTION 4

- (a) Describe the standard market forms of fish. (10 Marks)
- (b) i. Define poultry. (2 Marks)
- ii. What are **the four (4)** major types of poultry used in foodservice? (8 Marks)
- (c) Describe **the two (2)** major methods used in preparing quick breads. (10 Marks)
- [TOTAL MARKS = 30]