



**UNIVERSITY OF SWAZILAND  
DEPARTMENT OF CONSUMER SCIENCES**

**FINAL EXAMINATION PAPER**

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

**COURSE CODE:** **FSNT 207**

**TITLE OF PAPER:** **CULINARY ART**

**TIME ALLOWED:** **TWO (2) HOURS**

**INSTRUCTIONS:** **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) Define the following terms:

- i. Food safety hazard
- ii. Critical Control Point (CCP)
- iii. Critical limit
- iv. Mise en place
- v. Julienne cut

(5 x 2 = 10 Marks)

(a) Describe the two broad categories of cooking, and the cooking techniques within those categories.

(20 Marks)

20 Explain how you would perform a food hazard analysis in your food service establishment. Give examples where possible.

(10 Marks)

[TOTAL MARKS = 40]

**QUESTION 2**

(a) Describe how nutrients react to cooking.

(20 Marks)

(b) Explain the uses and interrelationships of stocks, sauces, and soups in culinary creation.

(10 Marks)

[TOTAL MARKS = 30]

**QUESTION 3**

Meats are the most popular items in a restaurant.

(a) Name the top three USDA grades for beef, lamb, veal and pork, and define each.

(18 Marks)

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

- \_\_\_\_\_ a. Round
- \_\_\_\_\_ b. Chuck
- \_\_\_\_\_ c. Hotel rack
- \_\_\_\_\_ d. Boston butt
- \_\_\_\_\_ e. Belly
- \_\_\_\_\_ f. Pork loin

- 1. Rib Chops
- 2. Daisy ham
- 3. Canadian bacon
- 4. Sirloin tip
- 5. Bacon
- 6. Shoulder clod

(6x2 = 12 Marks)

[TOTAL MARKS = 30]

**QUESTION 4**

- (a) (i) Describe how you might determine the freshness of fish. **(6 Marks)**
- (ii) Describe how you would check for doneness of poultry. **(8 Marks)**
- (iii) What is trussing? What functions does trussing perform? Name one type of trussing that a chef may use. **(6 Marks)**
- (b) Describe the **five (5)** common market forms of fish. **(5 x 2 = 10 Marks)**

**[TOTAL MARKS = 30]**