



2nd SEM. 2014/15

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**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)

Two of the most important concepts in the culinary world are: *mise en place* and knife cuts.

- (a) Discuss the basic challenge regarding the concept of *mise en place*. (8 Marks)
- (b) Explain the process for meeting the challenges of *mise en place*. (12 Marks)
- (c) Describe the following basic knife cuts and cutting techniques:
 - i. Batonnet (French fry cut) (5 Marks)
 - ii. Brunoise (5 Marks)
 - iii. Julienne (5 Marks)
 - iv. Tourné (5 Marks)

[TOTAL MARKS = 40]

QUESTION 2

- (a) Describe **three (3)** basic ways in which heat may be carried into food. (3x4 = 12 Marks)
- (b) Compare and contrast the **two (2)** cooking techniques: moist-heat cooking and dry-heat cooking. (18 Marks)

[TOTAL MARKS = 30]

QUESTION 3

- (a) Describe **four (4)** methods used to prepare seafood in various parts of the world. **(4x4 = 16 Marks)**
- (b) Describe how you would prepare and use the following joints and cuts of meat:
- i. Beef round **(2 Marks)**
 - ii. Beef leg or shin **(2 Marks)**
 - iii. Fore ribs **(2 Marks)**
 - iv. Chuck ribs **(2 Marks)**
 - v. Shank **(2 Marks)**
 - vi. Baby chicken (le pousin) **(2 Marks)**
 - vii. The pork shoulder picnic **(2 Marks)**

[TOTAL MARKS = 30]

QUESTION 4

- (a) Discuss the beneficial effects of cooking vegetables properly and the negative effects of overcooking vegetables. **(20 Marks)**
- (b) Discuss some general procedures for the basic ways to cook eggs. **(10 Marks)**

[TOTAL MARKS = 30]