



**2<sup>nd</sup> SEM. 2014/15**

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**UNIVERSITY OF SWAZILAND  
DEPARTMENT OF CONSUMER SCIENCES  
SUPPLEMENTARY 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) Describe the stages involved in the baking process. **(14 Marks)**
- (b) Explain how you would determine the doneness of meat and poultry. **(10 Marks)**
- (c) Explain why pathogens tend to thrive on ground meats rather than solid pieces of meat. **(6 Marks)**
- (d) Describe the general procedure for making a brown stock. **(10 Marks)**

**[TOTAL MARKS = 40]**

**QUESTION 2**

- (a) Explain the uses of sauces in classic French Cuisine. **(5 Marks)**
- (b) Describe the **five (5)** classic sauces that form the foundation of the multitude of French sauces. **(15 Marks)**
- (c) Describe consommé and the materials used to clarify it. **(10 Marks)**

**[TOTAL MARKS = 30]**

**QUESTION 3**

- (a) Demonstrate an ideal sandwich *mise en place* you would set up for maximum efficiency in a commercial environment. (10 Marks)
- (b) Explain how you would ensure that you keep a sanitary workstation as you prepare the sandwiches. (10 Marks)
- (c) Discuss aging of meat and why it is necessary. (10 Marks)

**[TOTAL MARKS = 30]**

**QUESTION 4**

- (a) Discuss the components of poultry flesh and the differences between “white meat” and “dark meat”. (15 Marks)
- (b) Describe **five (5)** functions performed by ingredients in the baking process. (15 Marks)

**[TOTAL MARKS = 30]**