



2nd SEM. 2015/16

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**UNIVERSITY OF SWAZILAND
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) Explain the uses and interrelationship of stocks, sauces and soups in culinary creation.
(10 Marks)

(b) Describe the two broad categories of cooking and the cooking techniques within those categories.
(20 Marks)

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

(5 x 2 = 10 Marks)
[TOTAL MARKS = 40]

QUESTION 2

(a) Describe how nutrients react to cooking.

(20 Marks)

(b) 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)
[TOTAL MARKS = 30]

QUESTION 3

Meats are the most popular items in a restaurant.

(a) Name the top 3 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.

- (i) _____ Round
- (ii) _____ Chuck
- (iii) _____ Hotel rack
- (iv) _____ Boston butt
- (v) _____ Belly
- (vi) _____ Pork Loin

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

(6 x 2 = 12 Marks)
[TOTAL MARKS = 30]

QUESTION 4

(a) i. Describe how you would determine the freshness of fish.

(6 Marks)

ii. Describe how you would check for doneness of poultry.

(8 Marks)

iii. What is trussing? What function does trussing perform? Name one type of trussing that a chef may use.

(6 Marks)

(b) Describe the five market forms of fish.

(10 Marks)

[TOTAL MARKS = 30]