



2nd SEM. 2015/16

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**UNIVERSITY OF SWAZILAND
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)

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 basis 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 that heat may be carried into food. (3x4 = 12 marks)

(b) Compare and contrast the two 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]