

1<sup>ST</sup> SEM. 2016/2017



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FNS 213 (M)

**UNIVERSITY OF SWAZILAND**

**FINAL EXAMINATION PAPER**

**PROGRAMME** : **BACHELOR OF SCIENCE IN CONSUMER  
SCIENCE EDUCATION YEAR 11**

**COURSE CODE** : **FNS 213**

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

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

**INSTRUCTION** : **ANSWER QUESTION ONE (1) AND  
ANY OTHER TWO (2) QUESTIONS**

**DO NOT OPEN THIS PAPER UNTIL PERMISSION HAS BEEN  
GRANTED BY CHIEF INVIGILATOR**

**QUESTION 1 (COMPULSORY)**

- (a) Discuss the special issues associated with convenience vegetable. (10 Marks)
- (b) Describe the **ten (10)** categories of vegetables used in culinary creation and their methods of preparation and cooking. (30 Marks)

[TOTAL MARKS= 40]

**QUESTION 2**

- (a) (i) Name the **four (4)** major types of poultry used in food service. (4 Marks)
- (ii) Explain what is meant by trussing and give its importance in the cooking of poultry. (4 Marks)
- (b) Describe the **four (4)** classifications of chicken and give example of suitable cooking methods for each class. (20 Marks)
- (c) Name any **two (2)** types of knives. (2 Marks)

[TOTAL MARKS= 30]

**QUESTION 3**

- (a) Explain the **three (3)** major types of food contamination. And give examples of each. (18 Marks)
- (b) Describe seafood storage. (12 Marks)

[TOTAL MARKS= 30]

**QUESTION 4**

It is important, whether you wish to pursue baking as a career or to manage bakers as part of an overall food service organization, that you understand the processes and ingredients involved. Describe the elements that are used in baking.

[TOTAL MARKS= 30]