

1ST SEM. 2016/2017



PAGE 1 OF 3
FNS 213 (S)

UNIVERSITY OF SWAZILAND

SUPPLEMENTARY 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) Describe the **seven (7)** steps to designing a HACCP system in your place of business. (21 Marks)
- (b) What is FAT TOM? Why is it important and how it is used in food service establishment? (19 Marks)

[TOTAL MARKS = 40]

QUESTION 2

Meats are most popular item in a restaurant.

- (a) Name the top **three (3)** USDA grades of beef, lamb, veal and pork and define each. (18 Marks)
- (b) Match the primal cut with the associated fabricated cut on the right.

- a. Round
- b. Chuck
- c. Hotel rack
- d. Boston butt
- e. Belly
- f. Pork loin

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

(12 Marks)

[TOTAL MARKS = 30]

QUESTION 3

- (a) State **five (5)** guidelines to follow when creating a salad. (10 Marks)
- (b) You have been asked to train newly employed chefs in your food establishment, describe information that you would impart in your training under the following headings:
- (i) Determining freshness of sea food. (12 Marks)
 - (ii) **Two (2)** methods by which fish may be cooked without heating. (4 Marks)
 - (iii) The precautions to be taken when serving raw fish. (4 Marks)

[TOTAL MARKS = 30]

QUESTION 4

- (a) Write brief notes on ethnic cookery to show your knowledge and appreciation about cuisines from other cultures. **(15 Marks)**
- (b) Explain the difference between fermented and non - fermented milk products. **(4 Marks)**
- (c) List important points to consider when developing effective menus. **(5 Marks)**
- (d) Describe how you would check doneness of poultry. **(6 Marks)**

[TOTAL MARKS = 30]