

2ND SEM. 2006/2007



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UNIVERSITY OF SWAZILAND
FINAL EXAMINATION PAPER

**PROGRAMME : BACHELOR OF SCIENCE IN FOOD
SCIENCE, NUTRITION AND
TECHNOLOGY, HOME ECONOMICS
& HOME ECONOMICS 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. Define the following culinary terms:

- i. Au bleu
- ii. Stock
- iii. Béarnaise
- iv. Consommé
- v. Béchamel

[5 x 2 = 10]

b. Discuss the hazards that should be prevented in the kitchen

[30 marks]

[Total marks = 40]

QUESTION 2

Describe points to be checked in evaluating a recipe.

[Total marks = 30]

QUESTION 3

Describe the aim and special care to be taken in the production of the following:

- a. Stocks
- b. Sauces
- c. Soups

[Total marks = 30]

QUESTION 4

Describe how you would prepare, use the following joints and cuts of beef and poultry:

a. Beef

- i. Shin
- ii. Topside
- iii. Silverside
- iv. Thick flank
- v. Rumb

b. Poultry

Chicken

- i. Baby (le poussin)
- ii. Small (le poulet de grain)
- iii. Medium (le poulet reine)
- iv. Large (la poule)

Approximate Weight

0.25-0.5kg

1-1.5 kg

1.5-2kg

2-3kg

[Total marks = 30]