

**2<sup>ND</sup> SEM. 2006/2007**



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**UNIVERSITY OF SWAZILAND**

**FINAL EXAMINATION PAPER**

**PROGRAMME : BACHELOR OF SCIENCE IN FOOD  
SCIENCE, NUTRITION AND  
TECHNOLOGY AND 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**

Your first duty as a restaurant Manager is to make certain that your customers do not become ill or injured as a result of entering your establishment.

- a) Describe four (4) rules you would follow for preventing customer illness. [28 marks]
- b) Discuss the value of setting up a HACCP System in your foodservice establishment. [12 marks]

**[TOTAL MARKS = 40]**

**QUESTION 2**

Certain skills and knowledge are required to become a professional Chef or even to understand the Chef's role.

- a) Describe Mise en place as used in the culinary profession. [9 marks]
- b) Explain the basic challenge regarding Mise en Place. [9 marks]
- c) Outline the process the Chef must undergo for meeting the challenge of Mise en Place for every item on the menu. [12 marks]

**[TOTAL MARKS = 30]**

**QUESTION 3**

- a) Define the following:
- i. Caramelization
  - ii. Dice
  - iii. Dry-heat cooking
  - iv. Julienne
  - v. Brunoise [10 marks]
- b) i. Describe a standardized recipe. [14 marks]
- ii Write a recipe using the block form for standardized recipes. [6 marks]

**[TOTAL MARKS = 30]**

**QUESTION 4**

- a) Describe the three of the most common flavouring items added to stock. [9 marks]
- b) i Define poultry [3 marks]
- ii What are the four major types of poultry used in foodservice? [8 marks]
- c) Name the major fabricated cuts that are created from lamb primal cuts. [10 marks]

**[TOTAL MARKS = 30]**