



1ST SEM. 2007/2008

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UNIVERSITY OF SWAZILAND

FINAL EXAMINATION PAPER

**PROGRAMME : BACHELOR OF SCIENCE IN HOME
ECONOMICS EDUCATION AND
FOOD SCIENCE, NUTRITION AND
TECHNOLOGY YEAR IV**

COURSE CODE : FSNT 405

TITLE OF PAPER : ADVANCED 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) Discuss the special issues associated with convenience vegetables. [10 marks]
- b) Describe the **ten (10)** categories of vegetables used in culinary creation and their methods of preparation and cooking.

[30 marks]

[Total = 40 marks]

QUESTION 2

- a) Define the following terms used in culinary art:

- (i) Seafood
- (ii) Vegetables
- (iii) Dairy Products
- (iv) Leavening
- (v) Homogenization

[2 x 5 = 10]

- b) Indicate if the following statements are true or false:

- (i) Flatfish always look down into the depths of the water.
- (ii) Seafood inspection in the United States is not required by law.
- (iii) Live bivalves should be removed from their containers as soon as they are received.
- (iv) Freshwater fish should never be used to make sashimi.
- (v) Tempura is deep-fried in a light batter.
- (vi) The more water there is in veggies, the crisper they are.
- (vii) A crucifer is so named because its stem is shaped like a cross
- (viii) There is no danger of contamination in canned goods because the cans are sterilized at the cannery.
- (ix) The lactose intolerant cannot eat cheese.
- (x) Air is a type of mechanical leavening.

[10 x 2 = 20]

[Total = 30 marks]

QUESTION 3

- a) Determine the baker's percentages for the following ingredients, for a formula containing 2.5 pounds of flour.

	Ingredient	Weight	Baker's Percentage
(i)	Eggs	1.5 lb	_____
(ii)	Salt	1 oz	_____
(iii)	Milk	1 lb	_____
(iv)	Shortening	1 lb 4 oz	_____

[4 x 3 = 12]

- b) Determine the correct weight, in grams, for the following ingredients, for a formula containing 2500g of flour.

	Ingredient	Weight	Baker's Percentage
(i)	Eggs	_____	25%
(ii)	Salt	_____	2%
(iii)	Milk	_____	40%
(iv)	Shortening	_____	25%

[4 x 3 = 12]

- c) Name **three (3)** functions performed by salt in baking.

[2 x 3 = 6]

[Total = 30 marks]

QUESTION 4

- a) Write brief notes on ethnic cookery to show your knowledge and appreciation about cuisines from other cultures. [15 marks]

- b) List and describe the stages in the baking process. [15 marks]

[Total = 30 marks]