

2ND SEM. 2008/2009



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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 (COMPULSORY)

Recipes and menus are the focal points of your food-service establishment. Explain the basics of creating recipes and menus, and the factors to consider for each.

[Total Marks = 40]

QUESTION 2

a) Describe the following basic knife cuts:

- (i) Julienne
- (ii) Brunoise
- (iii) Tourné
- (iv) Batonnet
- (v) Concasser

[5x3 = 15 marks]

b) Define the two broad categories of cooking and the cooking techniques within those categories.

[15 marks]

[Total Marks = 30]

QUESTION 3

Meats are the most popular items in a restaurant. As a chef, you must understand how to deliver meats to your customers that are properly purchased, stored, and cooked.

a) Name the top three USDA grades for beef, lamb, pork, veal and define each.

[3 x 3 = 9 marks]

b) Name the major fabricated cuts that are created from veal.

[21 marks]

[Total Marks = 30]

QUESTION 4

Because of its low cost and relatively low fat content, poultry has become a favourite in modern food-service establishment.

a) Name the USDA recommended storage times for poultry.

[6 marks]

b) i what is the style of poultry?

[2 marks]

ii What is the major style sold to food-service establishments?

[2 marks]

iii Name four (4) preferred methods of fabricating poultry.

[8 marks]

c) Match the classification in the first column to the kind of poultry in the second column.

_____	a. Yearling	1. Turkey
_____	b. Fowl	2. Chicken
_____	c. Fryer-Roaster	3. Chicken or Duck
_____	d. Capon	
_____	e. Broiler-Fryer	
_____	f. Roaster	

[12 marks]

[Total Marks = 30]