

2nd SEM. 2009



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UNIVERSITY OF SWAZILAND

SUPPLEMENTARY 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]

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

- a) Define the following terms used in culinary art:
- (i) Mise en place
 - (ii) Smoke point
 - (iii) Gelatinization
 - (iv) Caramelization
 - (v) Seasonings
- [5 x 2 = 10]
- b) Describe the difference between the following:
- (i) Seasonings and flavourings [4 marks]
 - (ii) Herbs and spices [4 marks]
 - (iii) Stock, sauce and soup [6 marks]
- c) Indicate if the following statements are true or false
- (i) The primary reason for soaking food in ice water is to replenish fluid it loses during cooking.
 - (ii) Coagulation is the stiffening that occurs when proteins are heated
 - (iii) If you hold your index finger on the top of the knife blade, it gives you the most control.
 - (iv) Because Dover sole is so scarce, it's ok if you serve flounder and call it Dover Sole on the menu. It's practically the same thing.
 - (v) If a bird is fully cooked, its juices should be slightly pink. [5 x 2 = 10]
- d) Which of the following is a dice cut?
- (i) Julienne
 - (ii) Brunoise
 - (iii) Taurne
 - (iv) Batonnet
- [2 marks]
- e) Gelatine comes from
- (i) Vegetables like potatoes
 - (ii) Fruits like strawberries and cherries
 - (iii) Bones and connective tissues
 - (iv) Dissolved minerals
- [2 marks]
- f) The most important seasoning is
- (i) Pepper
 - (ii) Salt
 - (iii) Nutmeg
 - (iv) Mint
- [2 marks]

[Total Marks = 40]

Question 2

- a) Name and describe the three ways heat is carried into food. [9 marks]
- b) Discuss the differences between moist-heat cooking and dry-heat cooking, giving examples where applicable. [21 marks]
- [Total Marks = 30]**

Question 3

- a) Discuss aging of meat and why it's necessary. [10 marks]
- b) (i) Describe the difference between a pork carcass and all other carcasses [6 marks]
- (ii) Name the cuts of meat that benefit from moist-heat cooking. [14 marks]
- [Total Marks = 30]**

Question 4

- a) Explain why poultry is popular in today's food service establishments. [4 marks]
- b) (i) Define trussing [2 marks]
- (ii) Explain the functions of trussing [4 marks]
- (iii) Name three items that can be used to truss a bird. [6 marks]
- c) Describe the classifications of chicken and suggest suitable cooking methods for each class. [14 marks]
- [Total Marks = 30]**