



1ST SEM. 2008/2009

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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**

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GRANTED BY THE CHIEF INVIGILATOR**

Question 1 [Compulsory]

You have been asked to train newly employed chefs in your food service establishment, describe information that you would impart in your training under the following headings:

- (a) Determining freshness of sea food. [12]
- (b) Market forms of fish. [10]
- (c) Storage of fresh (unfrozen) fish. [10]
- (d) Two methods by which fish may be “cooked” without heating. [4]
- (e) The precautions to be taken when serving raw fish. [4]

[Total marks = 40]

Question 2

Explain how cooking affects the texture, colour and nutrients of vegetables.

[Total marks = 30]

Question 3

- (a) Explain the difference between fermented and non fermented milk products [4 marks]

- (b) Match the cheese in the left column to the correct category on the right

- | | |
|--------------|------------------|
| (i) Stilton | (1) Hard-grating |
| (ii) Brie | (2) Hard |
| (iii) Edam | (3) Blue veined |
| (iv) Cheddar | (4) Semisoft |
| (v) Pecorino | (5) Fresh |
| (vi) Feta | (6) Soft |

[18 marks]

- (c) Describe the difference between an American omelette and a classic French omelette [4 marks]
- (d) You are cooking a recipe that requires 1 pint of eggs. How many large eggs will you need? [4 marks]

[Total marks = 30]

QUESTION 4

Suppose you are to manage bakers as part of an overall foodservice organization, to show your understanding of the processes and ingredients involved; describe the following:

- (a) Basic ingredients involved in creating baked goods. [15 marks]
- (b) Stages in the baking process [15 marks]

[Total = 30 marks]