



UNIVERSITY OF SWAZILAND
FINAL EXAMINATION PAPER

**PROGRAMME : BACHELOR OF SCIENCE IN FOOD
SCIENCE, NUTRITION AND
TECHNOLOGY AND HOME
ECONOMICS EDUCATION/
CONSUMER SCIENCE 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)

- a) Describe the functions of recipes in the food service establishment.
[7 x 2 = 14 marks]
- b) Describe what is usually included in standardized recipes.
[7 x 3 = 21 marks]
- c) List important points to consider when developing effective menus.
[5 marks]
[Total Marks = 40]

Question 2

- a) List the **four (4)** major types of meat served in modern food service organisations.
[4 marks]
- b) Name the cuts of meat that benefit from moist-heat cooking.
[10 marks]
- c) (i) Explain how you would determine if meat was done the way your customer ordered it.
[4 marks]
- (ii) Match the primal cut on the left with the associated fabricated cut on the right.
- | | |
|----------------------|-------------------|
| _____ a. Round | 1. Rib chops |
| _____ b. Chuck | 2. Daisy ham |
| _____ c. Hotel rack | 3. Canadian bacon |
| _____ d. Boston butt | 4. Sirloin tip |
| _____ e. Belly | 5. Bacon |
| _____ f. Pork | 6. Shoulder clod |
- [6 x 2 = 12 marks]
[Total Marks = 30]

Question 3

- a) Name the **four (4)** preferred methods of fabricating poultry. [8 marks]
- b) Define the following:
- (i) Dairy products [3 marks]
 - (ii) Grade AA eggs [3 marks]
- c) Describe the cooking guidelines for the following :
- (i) Boiled eggs
 - (ii) Poached eggs
 - (iii) Fried eggs
 - (iv) Scrambled eggs [4 x 4 = 16 marks]
- [Total Marks = 30]

Question 4

It is important, whether you wish to pursue baking as a career or to manage bakers as part of an overall food service organisation, that you understand the processes and ingredients involved. Describe the elements that are used in baking.

[6 x 5 = 30 marks]