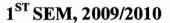
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UNIVERSITY OF SWAZILAND

FINAL EXAMINATION PAPER

PROGRAMME

BACHELOR OF SCIENCE IN

FOOD SCIENCE, NUTRITION AND

TECHNOLOGY, HOME ECONOMICS

AND HOME ECONOMICS EDUCATION YEAR IV

COURSE CODE

FSNT 405

TITLE OF PAPER

ADVANCED CULINARY ART

TIME ALLOWED

TWO (2) HOURS

INSTRUCTION

ANSWER QUESTION ONE (1) AND

ANY OTHER TWO (2) QUESTIONS

DO NOT OPEN THIS PAPER UNTIL PERMISSION HAS BEEN GRANTED BY THE CHIEF INVIGILATOR

PAGE 2 OF 2

Question 1 (Compulsory)

Cold food is popular in every kind of food service operation.

- (a) Describe at least three good reasons why cold food is popular in food service operations. [3x4 = 12]
- (b) Explain how you would maintain Health, Safety and Hygiene when preparing cold food. [12]
- (c) i. Describe five general rules to consider in preparation for cold work [5x2=10]
 - ii. List the three categories into which Horsd'oeuvre can be divided [6]

[Total marks = 40]

Question 2

Describe points to consider when

(a) Buying fish

[10x2 = 20]

(b) Storing fish

[5x2 = 10]

[Total = 30 marks]

Question 3

Discuss the effects of cooking vegetables on the following:

(a) Texture

[8]

(b) Colour

[12]

(c) Nutrients

[10]

[Total = 30 marks]

Question 4

(a) Define quick breads [3]

(b) Describe the two major methods that re used in preparing quick breads [6]

[21]

(c) List and describe the stages in the baking process

[Total = 30 marks]