

1ST SEM, 2009/2010



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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**

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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 Hors d'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 are used in preparing quick breads [6]
- (c) List and describe the stages in the baking process [21]

[Total = 30 marks]