1<sup>ST</sup> SEM. 2017/18



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UNIVERSITY OF SWAZILAND

FINAL EXAMINATION PAPER

**PROGRAMME** 

: BACHELOR OF SCIENCE IN CONSUMER

**SCIENCE EDUCATION YEAR 11** 

COURSE CODE

FNS213

TITLE OF PAPER

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 CHIEF INVIGILATOR

## **QUESTION 1 (COMPULSORY)**

(a) Define the following terms:  (i) Food safety hazard  (ii) Flow diagram  (iii)Food danger zone  (iv)Critical control point  (b) Sharpening and truing are carried out on knives. Explain how these two (2) processes differ from each other.  (c) Explain what is meant by a standard recipe.  (d) Describe the important functions served by recipes in food service establishment.  (7 Marks)  (e) What conversion factor would you use if you were converting a recipe for twenty five (25) portions to forty (40) portions?  (f) List three (3) basic ways in which heat may be carried into food.  (g) Describe aging of meat and its importance.  (h) Discuss rules to be followed when preparing re-heated dishes.  (7 Marks)				
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	(h) Dis	cuss rules to be followed when preparing re-heated dishes.	(7 Marks)	

[TOTAL MARKS = 40]

## **QUESTION 2**

Explain how cooking affects the following vegetable attributes:

(a) Texture
(b) Color
(c) Nutrients
(10 Marks)
(8 Marks)
(12 Marks)

[TOTAL MARKS =30]

## **QUESTION 3**

(a) State five (5) guidelines to follow when creating salads.

(b) Explain the difference between fermented and non-fermented milk products.

(c) Describe six (6) ways seafood might be cooked.

(d) Define the following terms used in culinary art.

(i) Homogenization

(ii) Mise n' place

(10 Marks)

(4 Marks)

(12 Marks)

(2 Marks)

[TOTAL MARKS =30]

## **QUESTION 4**

(a) List five (5) methods of cake making and give one example of cake for each method.

(5 Marks)

(b) Describe six (6) basic ingredients used in preparation of cake mixtures.

(12 Marks)

(c) Discuss the uses of eggs in food service industry.

(9 Marks)

(d) Describe how the following nutrients react to cooking:

(i) Protein

(2 Marks)

(ii) Starch

(2 Marks)

[TOTAL MARKS =30]