

1ST 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
- (4x2 =8 Marks)
- (b) Sharpening and truing are carried out on knives. Explain how these **two (2)** processes differ from each other. (4 Marks)
- (c) Explain what is meant by a standard recipe. (3Marks)
- (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? (2 Marks)
- (f) List **three (3)** basic ways in which heat may be carried into food. (3 Marks)
- (g) Describe aging of meat and its importance. (6 Marks)
- (h) Discuss 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 (10 Marks)
- (b) Color (8 Marks)
- (c) Nutrients (12 Marks)

[TOTAL MARKS =30]

QUESTION 3

- (a) State **five (5)** guidelines to follow when creating salads. (10 Marks)
- (b) Explain the difference between fermented and non-fermented milk products. (4 Marks)
- (c) Describe **six (6)** ways seafood might be cooked. (12 Marks)
- (d) Define the following terms used in culinary art.
 - (i) Homogenization (2 Marks)
 - (ii) Mise n' place (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]