

1ST SEM. 2017/18

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UNIVERSITY OF SWAZILAND

SUPPLEMENTARY 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) Discuss the value of setting a HACCP system in a food service establishment. (12 Marks)
- (b) Describe the fermentation process in bread making. (8 Marks)
- (c) Describe guidelines to be used by chefs who use convenience vegetable to maximize quality and customer satisfaction. (10 Marks)
- (d) You have been asked to give a brief lecture on allergens to a group of new employees in a restaurant. State any five (5) points you would include in your lecture. (10 Marks)

[TOTAL Marks =40]

QUESTION 2

- (a) Match the cheese in the left column to the correct category on the right. (12 Marks)
- | | |
|-------------|-----------------|
| i. Stilton | 1. Hard grating |
| ii. Brie | 2. Hard |
| iii. Edam | 3. Blue veined |
| iv. Cheddar | 4. Semisoft |
| v. Pecorino | 5. Fresh |
| vi. Feta | 6. Soft |
- (b) Tenderness and moistness are two valued quality attributes in meat, how can a restaurant operator ensure that these attributes are delivered to customers? (10 Marks)
- (c) Describe steps in the preparation of cakes using the creaming method. (8 Marks)

[TOTAL Marks =30]

QUESTION 3

- (a) You have been asked to train newly employed chefs in your food establishment on determining freshness of seafood. Describe the information that you would include in your training under this of sea food. (12 Marks)
- (b) Name the **five (5)** classic mother sauces. (5Marks)
- (c) Describe poultry inspection and grading. (5 Marks)
- (d) State the difference between:
- (i) Cleaning and Sanitation (4 Marks)
 - (ii) Barding and Larding (4 Marks)

[TOTAL Marks =30]

QUESTION 4

- (a) List and describe the stages in the baking process. (15 Marks)
- (b) Describe what is usually included in standardized recipes. (15 Marks)

[TOTAL Marks =30]