1ST SEM. 2019/20

UNIVERSITY OF ESWATINI

SUPPLEMENTARY/RESIT EXAMINATION PAPER

PROGRAMME: BACHELOR OF SCIENCE IN CONSUMER SCIENCE EDUCATION

COURSE CODE: FNS213

TITLE OF PAPER: CULINARY ART

TIME ALLOWED: TWO (2) HOURS

INTRUCTIONS: ANSWER QUESTION ONE (1) AND ANY OTHER TWO (2) QUESTIONS.

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

QUESTION 1 (COMPULSORY)

(a) Define the following terms and give examples for each:

    i.   Recipe

    ii.   Stock

    iii.   Leavening

    iv.   Marbling

    v.   Mirepoix

(5x2=10 Marks)

(b) What is a consommé? Describe the general procedure for making a consommé.

(5x2=10 Marks)

(c) Baking encompasses a limited number of ingredients, each fulfilling one or more functions in the baking process. Discuss **five (5)** baking elements in detail.

(5x4=20 Marks)

[TOTAL MARKS=40]

QUESTION 2

(a) Define a condiment and give examples. Your response should also include information discussing the characteristics of condiments and their uses.

(5x2=10 Marks)

(b) Describe the steps involved in determining the selling price of your menu items.

(1x5=5 Marks)

(c) Leaveners are substances used to leaven dough. Discuss the **three (3)** types of leaveners in detail.

(3x5=15 Marks)

[TOTAL MARKS=30]

QUESTION 3

(a) Discuss moist heat cooking, and list the types of this cooking method. Also discuss the cuts of meat that benefit the most from moist heat cooking.

(5x2=10 Marks)

(b) Ensuring food safety is very important in food service establishments. Discuss steps you would take to prevent bacteria within food from multiplying.

(5x2=10 Marks)

(c) Describe the general categories of salad ingredients and give examples for each.

(10x1=10 Marks)

[TOTAL MARKS=30]

QUESTION 4

(a) Write short notes on the following:
    i.   Biscuit method

    ii.   Pickling

    iii.   Sandwich mise en place

    iv.   Functions of sugar in baking

(4x5=20 Marks)

(b) What are low-risk foods? Discuss **five (5)** categories of low-risk foods and give examples for each.

(5x2=10 Marks)

[TOTAL MARKS=30]