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<b>QUALIFICATION:</b> Bachelor of Culinary Arts	
<b>QUALIFICATION CODE:</b> 07BCNA	<b>LEVEL:</b> 7
<b>COURSE:</b> Food Safety Management	<b>COURSE CODE:</b> FSM 610S
<b>DATE:</b> June 2022	<b>SESSION:</b> Paper 1
<b>DURATION:</b> 2 Hours	<b>MARKS:</b> 100

**EXAMINER:** Ms. Alida Siebert

**MODERATOR:** Miriam Sheepo Sheyapo

**THIS QUESTION PAPER CONSISTS OF 5 PAGES  
(INCLUDING THIS FRONT PAGE)**

**INSTRUCTIONS**

1. Answer **all questions**.
2. Read all the questions carefully before answering.
3. Marks for each question are indicated at the end of each question.
4. Please ensure that your writing is legible, neat and presentable.

**Question 1** (1+7=8)

Define the concept of "Truth-in-menu" and explain the major truth-in-menu regulations.

**Question 2** (7x2=14)

With examples, state which inventory items are riskier than others during the preparing control point?

**Question 3** (4x2=8)

Briefly discuss the advantages of using convenience foods

**Question 4** (8x2=16)

Cross contamination is a serious concern in food preparation operations. Please explain the factors involved in preventing bacterial cross contamination.

**Question 5** (2x6=12)

Please discuss the factors that contributes to or causes food spoilage.

**Question 6** (6x2=12)

On the 7<sup>th</sup> May we will be hosting our usual student breakfast buffet. With this event in mind, please describe the kind control measures that would be necessary for our breakfast buffet and other self-service food bars.

**Question 7** (15x2=30)

Please translate or explain the below standing terminology and acronyms.

- a) Comminuted
- b) Standard Recipe
- c) Perpetual
- d) Standard recipe cost
- e) Cross-contamination
- f) Bacterial
- g) TDZ
- h) Incubation time
- i) FIFO
- j) Convenience food
- k) Cross- utilization
- l) Inventory
- m) Cottage food laws
- n) Equipment schedule
- o) Heat transfer rate