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<b>QUALIFICATION: BACHELOR OF HOSPITALITY MANAGEMENT/ BACHELOR OF CULINARY ARTS</b>	
<b>QUALIFICATION CODE: 07BHOM/ 07BCNA</b>	<b>LEVEL: 5</b>
<b>COURSE: FOOD PRODUCTION THEORY</b>	<b>COURSE CODE: FPT 510S</b>
<b>DATE: JUNE 2019</b>	<b>SESSION: Paper 1</b>
<b>DURATION: 3 Hours</b>	<b>MARKS: 146</b>

## **FIRST OPPORTUNITY EXAMINATION PAPER**

**EXAMINER: MR.RALF HERRGOTT**

**MODERATOR: MS. KUTEMBA MAKUWA**

**THIS EXAMINATION PAPER CONSISTS OF 3 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.

### **PERMISSABLE MATERIALS**

1. Calculator

**Question 1: (Food and society)**

**12 marks**

1.1 Society influences what people eat. There are different factors that influence what we eat and how and why we make certain choices.

Explain in detail the factor “Resources” and how it influences our food choices (6).

1.2. Which information from the media influences our eating habits? Explain with three examples (6).

**Question 2: (Influence of ethnic cultures)**

**7 marks**

Describe and discuss how the “Muslim” religion influences their eating habits and identify and explain various “Muslim” eating rules and associated celebrations.

**Question 3 (Geographical influences)**

**6 marks**

Why is it important for a chef or a catering operator to understand the various geographical influences that have shaped our modern cooking styles? Explain in detail.

**Question 4: (The catering industry)**

**13 marks**

4.1 What does the term CATERING basically means? (3)

4.2 What is the fundamental difference between a commercial and a non-commercial catering business? (4)

4.3 Give/state three examples for commercial and three examples for non-commercial catering industries/businesses. (6)

**Question 5: (Planning the menu)**

**12 marks**

Explain the following terms listed below used in menu planning in detail:

a) staff capability (3)                      b) clientele/type of institution (3)

c) facilities for cooking (3)              d) balance (3)

**Question 6: (Portion Control)**

**9 marks**

Explain the term Portion Control in detail in the context of running a sound and cost-effective catering operation.

**Question 7: (Food costing)**

**8 marks**

7.1. List five additional cost (5)

7.2. Explain the term food cost (3)

**Question 8: (Purchasing)**

**10 marks**

Name and explain 5 important rules of effective buying.

**Question 9: (Food costing)**

**8 marks**

Complete the following calculation: (Show the complete mathematical approach)

Food costs	=	N\$	??	=	?? % of selling price
Additional costs	=	N\$	??	=	?? % of selling price
Selling price	=	N\$	195.00		
Constant	=	2.95			

**Question 10: (Kitchen Organization)**

**10 marks**

10.1 Which main departments do we typically find in a medium sized commercial kitchen?  
Answer by using the French/international terms (4)

10.2 Explain in detail the duties of the Executive chef /Head chef. (6)

**Question 11: (Preservation Procedures)**

**9 marks**

Different procedures are used to preserve food. Name these three main procedures and give two examples of each.

**Question 12: (Hygiene)**

**5 marks**

For what does the abbreviation HACCP stand for?

**Question 13: (Sanitation /Hygiene)**

**8 marks**

What can be done to prevent food spoilage and food borne illnesses during the production, preparation and serving of meals?

**Question 14: (Safety)**

**8 marks**

What are important rules that have to be adhered too when working with knives? Explain giving 4 examples.

**Question 15: (Measuring)**

**2 marks**

What measuring system are we using in Namibia? (2)

**Question 16: (Basic preparations)**

**6 marks**

What is a **Roux** and for what is it used for? Explain the process of making a Roux.

**Question 17: (Basic preparations)**

**4 marks**

The sauces are divided into different groups. Give the **correct group** to the following sauces:

17.1 Chicken Velouté

17.2 Red wine sauce

17.3 Tartar sauce

17.4 Hollandaise sauce

**Question 18: (Basic cooking methods)**

**9 marks**

Explain the basic cooking method "braising" using the example of braised beef in easy to follow logical steps.

**TOTAL**

**146 marks**