



QUALIFICATION: BACHELOR OF CULINARY ARTS	
QUALIFICATION CODE: 07BCNA	LEVEL: 7
COURSE: CULINARY ARTS 3: ADVANCED COLD KITCHEN	COURSE CODE: ACK 710S
DATE: JULY 2022	SESSION: Paper 2
DURATION: 3 Hours	MARKS: 133

SECOND OPPORTUNITY/ SUPPLEMENTARY EXAMINATION PAPER

EXAMINER: MR. RALF HERRGOTT

MODERATOR: MR. YANNIK SCHWEIGHARDT

**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. n/a

- Question 1: (Understanding Meat/Game) 9 Marks**
What are the three main components of meat? Name and explain the main components of meat in brief.
- Question 2: (Understanding Meat/Game) 8 Marks**
What are the two types of aging and what effect does it have on meat? Explain in detail.
- Question 3: (Understanding Poultry and Game Birds) 6 Marks**
How is fresh poultry properly stored? How is frozen poultry stored and handled?
- Question 4: (Understanding fish and seafood) 6 Marks**
List 3 salt water and 3 freshwater round fish commonly used in Namibia.
- Question 5: (Understanding fish and seafood) 6 Marks**
You have just received delivery of fresh whole red snapper and fresh cod fillets. What should you check before accepting the shipment? Give at least 6 points.
- Question 6: (Understanding fish and seafood) 5 Marks**
Explain in brief on how to clean prawns before cooking to have them ready for service.
- Question 7: (Dressings) 12 Marks**
How do you make mayonnaise? Describe in detail and highlight important steps according to the guidelines of making a mayonnaise.
- Question 8: (Salads) 18 Marks**
What are the main categories of salad ingredients? Name the six different categories and give two examples of each.
- Question 9: (Sandwiches) 6 Marks**
What are some measures you can take to ensure that the bread in the sandwiches you serve is always fresh? Explain.
- Question 10: (Hors D 'Oeuvres) 8 Marks**
What are canapés and what are the three components of canapés?
- Question 11: (Hors D 'Oeuvres) 12 Marks**
What do the following terms mean: antipasto; bruschetta; tapas? Explain the terms give two examples of each.
- Question 12: (Hors D 'Oeuvres) 7 Marks**
What does the term *caviar*, when used by itself, mean and what are the three types of sturgeon caviar?
- Question 13: (Curing) 8 Marks**
What are the two main types of cures? Name and describe them briefly.
- Question 14: (Smoking) 8 Marks**
What are the two-basic kind of smoking processes? Name and describe them.

Question 15: (Terrines/Galantines)

8 Marks

What is a galantine and how is it made? Explain in brief.

Question 16: (Raw fish and seafood)

6 Marks

Name and describe two types of raw fish and seafood preparations commonly served in today's menus.



TOTAL

133 Marks