



**NAMIBIA UNIVERSITY
OF SCIENCE AND TECHNOLOGY**

FACULTY OF HEALTH, APPLIED SCIENCES AND NATURAL RESOURCES

DEPARTMENT OF HEALTH SCIENCES

QUALIFICATION : BACHELOR OF HUMAN NUTRITION	
QUALIFICATION CODE: 08BOHN	LEVEL: 6
COURSE NAME: FOOD SERVICE SYSTEMS	COURSE CODE: FSS621S
SESSION: JANUARY 2023	PAPER: THEORY
DURATION: 3 HOURS	MARKS: 100

SUPPLEMENTARY/SECOND OPPORTUNITY QUESTION PAPER	
EXAMINER:	MS FIINA NAMUKWAMBI
MODERATOR:	MR GEORGE W MUKISA

INSTRUCTIONS
<ol style="list-style-type: none">1. Answer ALL the questions.2. Write clearly and neatly.3. Number the answers clearly.

PERMISSIBLE MATERIALS
NONE

THIS QUESTION PAPER CONSISTS OF 4 PAGES (Including this front page)

SECTION A

QUESTION 1

(11 MARKS)

Assess the following statements and decide whether they are **true or false**. Write only the number of the question and next to it indicate your answer as **true or false** in the ANSWER BOOK. *(Each question carries 1 mark)*

- 1.1 The food service industry is small and is responsible for any food or beverage preparation outside the home.
- 1.2 Materials used in food service units must resist deterioration from rapid temperature and humidity changes and corrosive cooking fumes.
- 1.3 A single-use menu is the same menu that is used every day.
- 1.4 A soft diet aims to provide a diet that requires no chewing and can be swallowed with little effort.
- 1.5 Assembly food service systems require on-site kitchens as most of the cooking is done on-site.
- 1.6 Before food can be purchased, the quality of foods most appropriate to the food service operation and their use on the menu must be decided.
- 1.7 A servant leader is motivated by a natural desire to serve, not to lead and puts others before himself.
- 1.8 The primary objective of commercial catering services is to make a profit.
- 1.9 Full cream milk can be included in the menu of a clear fluid diet.
- 1.10 For an organization to effectively achieve its mission, it needs to develop specific targets or objectives (SMART – Specific, Measurable, Achievable, Realistic, Time-bound).
- 1.11 Commercial catering services are restricted to a limited number of individuals.

SECTION B

QUESTION 2

(38 MARKS)

- 2.1 Explain the following terms and concepts:
- 2.1.1 Financial planning (2)
 - 2.1.2 Food service management (2)
 - 2.1.3 Leadership (2)
 - 2.1.4 Market (2)
 - 2.1.5 Decision-making (2)
 - 2.1.6 Planning (2)
 - 2.1.7 Systems approach (2)
 - 2.1.8 Therapeutic diet (2)
 - 2.1.9 Flexible budget (2)
- 2.2 Explain nine (9) step-by-step procedures for menu planning. (9)
- 2.3 Discuss the advantages and disadvantages of the commissary food service system. (6)
- 2.4 Give one (1) portion size example of each of the following foods from the food exchange lists. (5)
- 2.4.1 Protein
 - 2.4.2 Starch
 - 2.4.3 Fat
 - 2.4.4 Dairy
 - 2.4.5 Vegetables

QUESTION 3

(27 MARKS)

- 3.1 Explain four (4) advantages of Hazard Analysis Critical Control Points (HACCP). (4)
- 3.2 Differentiate between the following concepts

- 3.2.1 Selective and non-selective menu (4)
- 3.2.2 Table d` hote menu and du jour menu (4)
- 3.2.3 Static / set and single-use menu (4)
- 3.2.4 Full-selective and semi-selective menu (4)

- 3.3 Highlight three (3) importance of choosing a pre-prepared food system. (3)
- 3.4 Discuss the design requirements for dry storage that is intended for non-perishable foods. (4)

QUESTION 4

(24 MARKS)

- 4.1 Outline six (6) potential food safety hazards likely to occur during food handling. (6)
- 4.2 Explain any five (5) factors affecting cost control during evaluation. (10)
- 4.3 Outline four (4) management theories. (4)
- 4.4 Discuss the indications and features of a soft diet. (4)

GOOD LUCK!!!