



**PAMIBIA UNIVERSITY**  
**OF SCIENCE AND TECHNOLOGY**

**FACULTY OF COMMERCE, HUMAN SCIENCES AND EDUCATION**

**DEPARTMENT OF HOSPITALITY AND TOURISM**

<b>QUALIFICATION : BACHELOR OF CULINARY ARTS</b>	
<b>QUALIFICATION CODE: 07BCNA</b>	<b>LEVEL: 7</b>
<b>COURSE CODE: ACK 710S</b>	<b>COURSE NAME: CULINARY ARTS 3: ADVANCED COLD KITCHEN</b>
<b>SESSION: JULY 2024</b>	<b>PAPER: THEORY (PAPER 2)</b>
<b>DURATION: 3 HOURS</b>	<b>MARKS: 133</b>

<b>SECOND OPPORTUNITY EXAMINATION QUESTION PAPER</b>	
<b>EXAMINER(S)</b>	Mr. RALF HERRGOTT
<b>MODERATOR:</b>	MR. YANNIK SCHWEIGHARDT

<b>INSTRUCTIONS</b>
<ol style="list-style-type: none"><li>1. Answer all questions.</li><li>2. Read all the questions carefully before answering.</li><li>3. Marks for each question are indicated at the end of each question.</li><li>4. Please ensure that your writing is legible, neat, and presentable.</li></ol>

**THIS QUESTION PAPER CONSISTS OF 3 PAGES (Including this front page)**

- 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.

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**TOTAL**

**133 Marks**