



NAMIBIA UNIVERSITY
OF SCIENCE AND TECHNOLOGY

FACULTY OF COMMERCE, HUMAN SCIENCES AND EDUCATION

DEPARTMENT OF HOSPITALITY AND TOURISM

QUALIFICATION : BACHELOR OF CULINARY ARTS	
QUALIFICATION CODE: 07BCNA	LEVEL: 6
COURSE CODE: CAK 620S	COURSE NAME: CULINARY ARTS 2: ADVANCED HOT KITCHEN
SESSION: NOVEMBER 2024	PAPER: THEORY (PAPER 1)
DURATION: 3 HOURS	MARKS: 142

FIRST OPPORTUNITY EXAMINATION QUESTION PAPER	
EXAMINER(S)	Mr. RALF HERRGOTT
MODERATOR:	MRS. KUTEMBA TSHITUKENINA

INSTRUCTIONS
<ol style="list-style-type: none">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

N/A

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

- Question 1: (Heat and Food)** **9 Marks**
What are the 3 ways in which foods are heated in the kitchen, explain the processes.
- Question 2: (Cooking methods)** **10 Marks**
What are the advantages of the cooking method steaming? Explain with some examples from the kitchen.
- Question 3 (Mis en place)** **9 Marks**
Give 3 examples of food that can be blanched or par-cooked and give a reason for it.
- Question 4: (Stocks)** **9 Marks**
Describe in detail on how to make a brown beef stock in a step-to-step approach.
- Question 5: (Soups)** **10 Marks**
In what order would you add the following ingredients into a vegetable soup. Explain your answers.
Carrots, barley, shredded cabbage, diced cooked beef, tomatoes cubes
- Question 6: (Understanding Vegetables)** **4 Marks**
Cooking affects vegetables in four ways. Name these four characteristics (4)
- Question 7: (Understanding Vegetables/Potatoes)** **5 Marks**
How do we store potatoes properly? Explain
- Question 8: (Cooking Vegetables/Potatoes)** **7 Marks**
Describe the procedure off how to prepare French Fries in a step-by-step approach.
- Question 9: (Legumes/Grains/Pasta)** **6 Marks**
What is couscous and how is it prepared?
- Question 10: (Cooking methods for meat/fish/poultry)** **9 Marks**
How would you shallow poach a fish fillet? Describe the steps including the preparation of making a sauce with the fish in step-by-step approach.
- Question 11: (Understanding Meat/Game)** **8 Marks**
What are the primal cuts of beef? Explain and give 5 examples.
- Question 12: (Cooking Meat/Game)** **6 Marks**
What is the difference between Veal blanquette and Veal fricassee? Explain
- Question 13: (Understanding Poultry and Game Birds)** **8 Marks**
How is doneness of poultry determined and to what degree of doneness is poultry cooked? Explain.
- Question 14: (Cooking Poultry and Game Birds)** **12 Marks**
Describe in detail how to roast a whole chicken and make its accompanying sauce in easy-to-follow steps.
- Question 15: (Understanding fish and seafood)** **8 Marks**
What are the four main kinds of saltwater flatfish used in food service and what typical characteristics do they have?

Question 16: (Understanding fish and seafood)

6 Marks

Name 3 types of different mollusks and 3 types of different types of crustaceans available in the market.

Question 17: (Cooking for vegetarian diets)

8 Marks

What are complete proteins? What are complementary proteins? How can complementary proteins be included in the diet?

Question 18: (Indigenous/Regional Cuisine)

8 Marks

Describe 4 typical popular Southern African dishes found on menus around the region.

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TOTAL

142 Marks