



**NAMIIBIA 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: KMT 710S</b>	<b>COURSE NAME: KITCHEN MANAGEMENT</b>
<b>SESSION: JUNE 2024</b>	<b>PAPER: THEORY (PAPER 1)</b>
<b>DURATION: 3 HOURS</b>	<b>MARKS: 129</b>

<b>FIRST OPPORTUNITY EXAMINATION QUESTION PAPER</b>	
<b>EXAMINER(S)</b>	Mr. RALF HERRGOTT
<b>MODERATOR:</b>	MR. SEAN STEVENSON

<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>

**PERMISSABLE MATERIALS**

1. Calculator

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

**Question 1:** (The origins of classical and modern cuisine) **6 marks**

What were the main achievements and changes Georges-Auguste Escoffier (1847–1935) implemented that had an everlasting impact on how we cook and organize ourselves in the kitchen?

**Question 2:** (Modern Kitchen Organisation) **8 marks**

What is the purpose of kitchen organisation? Is the classical system of organization developed by Escoffier the best for all types of kitchens? Why or why not? Explain

**Question 3:** (Modern Kitchen Organisation) **9 marks**

What are the three basic skill levels of modern kitchen personnel?

**Question 4:** (Modern Kitchen Organisation) **6 marks**

Identify the 6 different ranks from top to bottom that are typically found in a classic commercial kitchen.

**Question 5:** (Key areas of kitchen management) **15 marks**

Outline 5 key areas of kitchen management and mention and describe at least two distinct features of each key area that needed to be looked at when managing commercial kitchens.

**Question 6:** (Planning the menu) **7 marks**

Write a menu in **correct** order from the following courses:

Hot starter - Meat (main) dish with garnish, vegetables, salad – Sherbet (Sorbet) – Soup – Dessert – Cheese platter – Cold starter

**Question 7:** (Food costing) **7 marks**

Explain the following terms:

7.1 Net Profit (3)

7.2 Food Cost (4)

**Question 8:** (Food Costing) **20 marks**

Calculate the selling price of one portion of Vanilla Ice cream VAT inclusive, by using a constant of 3 and the commodity prices as indicated below. Please show all calculations including the table for determining the actual food cost per recipe.

**Vanilla ice cream** (makes 10 portions)

10		egg yolk
200	g	sugar
700	ml	milk
300	ml	cream
1		Vanilla pod cut lengthwise

**Prices:**

1 Egg large	= 3.02 N\$ each
Sugar King	= 28 N\$ per 2 kg
Milk UHT	= 15.65 N\$ per liter
Cream fresh	= 42 N\$ per 0.5 liters
Vanilla pod	= 30 N\$ per pod

**Example Table Menu Costing: Vanilla ice cream**

Name of raw Material	Quantities for 10 pax as per recipe	Quantities for 10 pax in kg/l/unit	Price per unit or packet as purchased	Price per kg/ liter or unit	Total
<b>Total</b>					

Cost of raw material = N\$

Selling price = raw material costs x constant =

Selling price per person ex. VAT per portion =

Selling price per person x 15% VAT =

Rounded price for Menu = N\$

**Question 9: (Food costing) 8 marks**

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

Turnover	=	N\$	185659.00	
Food costs	=	N\$	?	= 34.00 % of selling price
Gross profit	=	N\$	?	= ? % of selling price
Constant	=		?	

**Question 10: (Purchasing) 15 marks**

When doing the procurement for an establishment, certain rules should apply when purchasing goods.

Name and explain the 5 most important rules of effective buying (15).

**Question 11: (Storage) 9 marks**

How would you organise your store room in order to contribute to an effective and cost effective Kitchen management? Explain your answers with practical examples of sound storeroom organisation.

**Question 12:** (Portion control)

**9 marks**

There are certain items of equipment which can assist in maintaining **control of portion size**. Give three examples of

12.1 Utensils:

12.2 Pre-portioned commodities:

12.3 Purchase specifications:

**Question 13:** (Kitchen equipment)

**10 marks**

Kitchen equipment is expensive, so initial selection is very important. Name and discuss 5 important points that should be considered when choosing kitchen equipment before the items are purchased.

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**TOTAL**

**129 marks**