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QUALIFICATION: BACHELOR OF HOSPITALITY MANAGEMENT/ BACHELOR OF CULINARY ARTS	
QUALIFICATION CODE: 07BHOM/ 07BCNA	LEVEL: 5
COURSE: FOOD PRODUCTION THEORY	COURSE CODE: FPT 510S
DATE: JUNE 2022	SESSION: Paper 2
DURATION: 2 Hours	MARKS: 100

SECOND OPPORTUNITY/ SUPPLEMENTARY PAPER

EXAMINER: MRS. K. TSHITUKENINA

MODERATOR: MR. RALF HERRGOTT

**THIS 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.**

Question 1: (Influence of ethnic cultures)

7 marks

1.1 Religion also affects what people eat. How do we call meat or food that has been slaughtered or prepared for the following religious groups?

- a) Muslims (1)
- b) Jewish (1)

1.2 Which foods are forbidden to be served together by Jewish religion and how many hours should pass before the other food type is served? (3)

1.3 What animal is forbidden to be eaten in the Hindu culture and why do they not eat such an animal? (2)

Question 2: (The catering industry)

6 marks

2.1 What kind of service do Hotels, lodges and B&B's provide to their customers? (3)

2.2 What does the term Hospitality means? (3)

Question 3: (Planning the menu)

12 marks

Explain the following terms listed below used in menu planning in detail:

- a) **staff capability** (3)
- b) **clientele/type of institution** (3)
- c) **facilities for cooking** (3)
- d) **balance** (3)

Question 4: (Portion control)

9 marks

There are certain items of equipment which can assist in maintaining **control of the size of the portions**.

Give three examples of

- 4.1 Utensils (3)
- 4.2 Pre-portioned commodities (3)
- 4.3 Purchase specifications (3)

Question 5: (Storage)

9 Marks

5.1 At what temperature does one store dry goods in a dry store and why should it be dark and dry in the storeroom? Explain. (5)

5.2 Give the different storage temperatures for fruits and vegetables, milk and dairy products, meat and meat products and fish. (4)

Question 6: (Stock Cycle)

13 marks

Describe in logical steps the stock cycle in a commercial hotel kitchen from the chefs needing the food supplies, to the payment of the Invoice.

Question 7: (Kitchen Organization)

6 marks

Put this kitchen diagram (Hierarchy) into the right order.

Commis de Cuisine, Sous-Chef, Chef de partie, Kitchen Assistant, Head Chef, Demi- chef de partie

Question 8: (Preservation Procedures)

9 marks

Different procedures are used to preserve food. Name these three main procedures and give two examples of each.

Question 9: (Sanitation/Hygiene)

6 marks

Name the most important aspects of personal Hygiene and explain the reasons why we must maintain a high level of personal hygiene in the kitchen?

Question 10: (Sanitation/Hygiene)

8 marks

Name and explain 4 different critical control points used in the HACCP system in a commercial kitchen.

Question 11: (Measuring)

6 marks

Convert the following:

5,450 kg	=	?	g	1560 ml	=	?	l
750 ml	=	?	l	$\frac{1}{4}$ kg	=	?	g
0,001 kg	=	?	g	250 ml	=	?	l

Question 12: (Basic cooking methods)

9 marks

Explain the basic cooking method "braising" using the example of braised beef in easy to follow logical steps.

TOTAL

100 marks