



**NAMIBIA UNIVERSITY
OF SCIENCE AND TECHNOLOGY**

FACULTY OF COMMERCE, HUMAN SCIENCES AND EDUCATION

DEPARTMENT OF HOSPITALITY AND TOURISM

QUALIFICATION : BACHELOR OF HOSPITALITY MANAGEMENT/ BACHELOR OF CULINARY ARTS	
QUALIFICATION CODE: 07BHOM/ 07BCNA	LEVEL: 5
COURSE CODE: FPT 510S	COURSE NAME: FOOD PRODUCTION THEORY
SESSION: JULY 2024	PAPER: THEORY (PAPER 2)
DURATION: 2 HOURS	MARKS: 100

SECOND OPPORTUNITY EXAMINATION QUESTION PAPER	
EXAMINER(S)	Mrs. K. TSHITUKENINA
MODERATOR:	Mr. R. HERRGOTT

INSTRUCTIONS
<ol style="list-style-type: none">1. Answer ALL the questions.2. Read all the questions carefully before answering.3. Number the answers clearly

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

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 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&Bs provide to their customers? (3)
- 2.2 What does the term Hospitality mean? (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 explain why it should be dark and dry in the storeroom? (5)
- 5.2 Give the different storage temperatures for a) fruits and vegetables, b) milk and dairy products, c) meat and meat products and d) 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	¼ 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