

QUALIFICATION: BACHELOR OF CULINARY ARTS	
QUALIFICATION CODE: 07BCNA	LEVEL: 7
COURSE: CULINARY ARTS 3: ADVANCED COLD KITCHEN	COURSE CODE: ACK 710S
DATE: MAY/JUNE 2023	SESSION: Paper 1
DURATION: 3 Hours	MARKS: 133

FIRST OPPORTUNITY EXAMINATION PAPER

EXAMINER: MR. RALF HERRGOTT

MODERATOR: MR. YANNIK SCHWEIGHARDT

**THIS EXAMINATION PAPER CONSISTS OF 3 PAGES
(INCLUDING THIS FRONT PAGE)**

INSTRUCTIONS

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.

TOTAL

133 Marks