



NAMIBIA UNIVERSITY  
OF SCIENCE AND TECHNOLOGY

FACULTY OF COMMERCE; HUMAN SCIENCES AND EDUCATION

DEPARTMENT OF HOSPITALITY AND TOURISM

<b>QUALIFICATION:</b> BACHELOR OF CULINARY ARTS	
<b>QUALIFICATION CODE:</b> 07BCNA	<b>LEVEL:</b> 7
<b>COURSE:</b> KITCHEN MANAGEMENT	<b>COURSE CODE:</b> KMT 710S
<b>DATE:</b> MAY/JUNE 2023	<b>SESSION:</b> Paper 1
<b>DURATION:</b> 3 Hours	<b>MARKS:</b> 128

## FIRST OPPORTUNITY EXAMINATION PAPER

**EXAMINER:** MR. RALF HERRGOTT

**MODERATOR:** MR. SEAN STEVENSON

**THIS EXAMINATION 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.

### PERMISSABLE MATERIALS

1. Calculator

**Question 1:** (The origins of classical and modern cuisine) **8 marks**  
 Which events, persons, and invention during and before the French revolution changed the organisation and existence of kitchens and lead to a system that we still follow today? Explain

**Question 2:** (The origins of classical and modern cuisine) **9 marks**  
 How have the following developments changed the food-service industry: development of new equipment; availability of new food products; greater understanding of food safety and nutrition? Explain in brief

**Question 3:** (Modern Kitchen Organisation) **8 marks**  
 What are five (4) personal characteristics that are important to the success of a food-service professional? Explain in brief.

**Question 4:** (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 5:** (Planning the menu) **11 marks**  
 5.1 Which main points must be taken into consideration when planning a menu? Name at least 5 points (5)  
 5.2 Explain 2 of the points mentioned in 5.1 in detail. (6)

**Question 6:** (Food costing) **5 marks**  
 Which particular costs are combined in the term additional costs? Name 5 of them.

**Question 7:** (Food Costing) **23 marks**  
 Calculate the selling price of one portion of cauliflower cream soup 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.

**Cauliflower cream soup (makes 5 portions)**

1	head	cauliflower (ca. 800 g)
5	g	salt
1	l	stock, water from the cooked cauliflower
50	g	rice (or cake) flour
100	ml	cream
50	g	butter
2	g	white pepper

1 cauliflower	= 36 NAD	
2 kg Salt	= 8.26 NAD	
1 kg cake flour	= 14.50 NAD	
0.5 liter cream	= 42 NAD	
500 g butter	= 60 NAD	
100 g white pepper	= 16.20 NAD	=

**Example Table Menu Costing: Cauliflower cream soup (250 ml portion)**

Name of raw Material	Quantities for 5 pax as per Recipe	Quantities for 5 pax in kg/unit	Price per unit or packet as purchased	Price per kg/ liter or unit	Total
Cauliflower					
Salt					
Flour					
Cream					
Butter					
White pepper ground					
Total					

Cost of raw material =

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 item = N\$

**Question 8: Food costing 8 marks**

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

Food costs	=	N\$	?	=	?	% Of selling price
Additional costs	=	N\$	?	=	?	% Of selling price
Selling price	=	N\$	185.00			
Constant	=	3.3				

**Question 9: (Stock Cycle) 12 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 10: (Storage) 10 Marks**

10.1 At what temperature does one store dry goods in a dry store and why should it be dark and dry in the storeroom? Explain in more detail why we store at these conditions. (6)

10.2 Give the different storage temperatures for Fruits and Vegetables, Milk and Dairy products, Meat and Meat products and Fish. (4)

**Question 11: (Portion Control) 9 marks**

Explain Portion Control in detail in the context of running a sound and cost-effective catering operation.

**Question 12: (Technical kitchen planning) 10 marks**

When planning a new kitchen layout and or renovating or modernising an existing kitchen certain standard requirements and design features should be fulfilled. Highlight 5 important points that should be considered when planning a new kitchen and explain your answers in brief.

**TOTAL 128 marks**