



PAMIBIA UNIVERSITY
OF SCIENCE AND TECHNOLOGY

FACULTY OF COMMERCE; HUMAN SCIENCES AND EDUCATION

DEPARTMENT OF HOSPITALITY AND TOURISM

QUALIFICATION: BACHELOR OF CULINARY ARTS	
QUALIFICATION CODE: 07BCNA	LEVEL: 7
COURSE: KITCHEN MANAGEMENT	COURSE CODE: KMT 710S
DATE: JULY 2023	SESSION: Paper 2
DURATION: 3 Hours	MARKS: 129

SECOND OPPORTUNITY/ SUPPLEMENTARY EXAMINATION PAPER

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MODERATOR: MR. SEAN STEVENSON

**THIS EXAMINATION PAPER CONSISTS OF 4 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) **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
Total					

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