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<b>QUALIFICATION: BACHELOR OF HOSPITALITY MANAGEMENT/ BACHELOR OF CULINARY ARTS</b>	
<b>QUALIFICATION CODE: 07BHOM/ 07BCNA</b>	<b>LEVEL: 5</b>
<b>COURSE: FOOD PRODUCTION THEORY</b>	<b>COURSE CODE: FPT 510S</b>
<b>DATE: JUNE 2022</b>	<b>SESSION: Paper 1</b>
<b>DURATION: 2 Hours</b>	<b>MARKS: 100</b>

## **FIRST OPPORTUNITY PAPER**

**EXAMINER: MRS. K. TSHITUKENINA**

**MODERATOR: MR. R. HERRGOTT**

**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.

**Question 1: (The catering industry)**

**13 marks**

- 1.1 What does the term catering mean? (3)
- 1.2 What is the fundamental difference between a commercial and a non-commercial catering business? (4)
- 1.3 Give/state three examples for commercial and three examples for non-commercial catering industries/businesses. (6)

**Question 2: (Menu planning)**

**11 marks**

- 2.1 What do you understand under a balanced menu? (3)
- 2.2 Mention and explain briefly four (4) aspects of a balanced menu (8)

**Question 3: (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

- 3.1 Utensils (3)
- 3.2 Pre-portioned commodities (3)
- 3.3 Purchase specifications (3)

**Question 4: (Food costing)**

**5 marks**

Explain the following terms in food costing:

- 4.1. Net Profit (2)
- 4.2. Break-even point (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 : ( Kitchen Organization)**

**10 marks**

- 6.1 Give the **French name** and **duties** of the Vegetable cook. (5)
- 6.2 Put this kitchen diagram (Hierarchy) into the right order.  
Commis de Cuisine, Sous-Chef, Chef de partie, Kitchen Assistant, Head Chef (5)

**Question 7: (Convenience food)**

**9 marks**

- 7.1 What is the definition of convenience food? (3)
- 7.2 What are the advantages and the disadvantages of using convenience foods? (6)

**Question 8: (Hygiene)**

**5 marks**

What does the abbreviation HACCP stand for?

**Question 9:** (Sanitation /Hygiene)

**10 marks**

Name and explain 5 common general sanitation practices followed in a commercial kitchen?

**Question 10:** (Safety)

**8 marks**

How can burns and scalds be prevented in the kitchen? Name and explain at least 4 examples.

**Question 11:** (Basic preparations)

**4 marks**

The sauces are divided into different groups. Give the **correct group** to the following sauces:

11.1 Fish Velouté

11.2 Green peppercorn sauce

11.3 Cocktail sauce

11.4 Bearnaise sauce

**Question 12:** (Basic cooking methods)

**7 marks**

Explain the basic cooking method "**blanching**" using the example of blanching Broccoli in easy-to-follow logical steps.

**TOTAL**

**100 marks**