



PAMIBIA 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: JUNE 2025	PAPER: THEORY (PAPER 1)
DURATION: 2 HOURS	MARKS: 100

FIRST OPPORTUNITY EXAMINATION QUESTION PAPER	
EXAMINER(S)	Ms. D. GRÜNER
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: (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 businesses? (4)
- 1.3 Give 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 briefly explain four 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 explain why should it 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 :(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) 9marks

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** of 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) 7marks

Explain the basic cooking method “**blanching**” using the example of blanching broccoli in easy-to-follow logical steps.

TOTAL 100 marks