



**NAMIBIA UNIVERSITY  
OF SCIENCE AND TECHNOLOGY**

**FACULTY OF COMMERCE, HUMAN SCIENCES AND EDUCATION**

**DEPARTMENT OF HOSPITALITY AND TOURISM**

<b>QUALIFICATION : BACHELOR OF HOSPITALITY MANAGEMENT/ BACHELOR OF CULINARY ARTS</b>	
<b>QUALIFICATION CODE: 07BHOM/ 07BCNA</b>	<b>LEVEL: 5</b>
<b>COURSE CODE: FPT 510S</b>	<b>COURSE NAME: FOOD PRODUCTION THEORY</b>
<b>SESSION: JULY 2023</b>	<b>PAPER: THEORY (PAPER 1)</b>
<b>DURATION: 2 HOURS</b>	<b>MARKS: 100</b>

<b>SECOND OPPORTUNITY EXAMINATION QUESTION PAPER</b>	
<b>EXAMINER(S)</b>	Mrs. K. TSHITUKENINA
<b>MODERATOR:</b>	Mr. R. HERRGOTT

<b>INSTRUCTIONS</b>
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: (Influence of ethnic cultures)**

**7 marks**

- 1.1 Religion also affects what people eat. How do we call meat or food that has been slaughtered or prepared for the following religious groups?
- a) Muslims (1)
  - b) Jewish (1)
- 1.2 Which foods are forbidden to be served together by Jewish religion and how many hours should pass before the other food type is served? (3)
- 1.3 What animal is forbidden to be eaten in the Hindu culture and why do they not eat such an animal? (2)

**Question 2: (The catering industry)**

**6 marks**

- 2.1 What kind of service do Hotels, lodges and B&B's provide to their customers? (3)
- 2.2 What does the term Hospitality means? (3)

**Question 3: (Planning the menu)**

**12 marks**

Explain the following terms listed below used in menu planning in detail:

- a) **staff capability** (3)                      b) **clientele/type of institution** (3)
- c) **facilities for cooking** (3)              d) **balance** (3)

**Question 4: (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

- 4.1 Utensils (3)
- 4.2 Pre-portioned commodities (3)
- 4.3 Purchase specifications (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: (Stock Cycle)**

**13 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 7 :( Kitchen Organization)**

**6 marks**

Put this kitchen diagram (Hierarchy) into the right order.

Commis de Cuisine, Sous-Chef, Chef de partie, Kitchen Assistant, Head Chef, Demi- chef de partie

**Question 8: (Preservation Procedures)**

**9 marks**

Different procedures are used to preserve food. Name these three main procedures and give two examples of each.

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

**6 marks**

Name the most important aspects of personal Hygiene and explain the reasons why we must maintain a high level of personal hygiene in the kitchen?

**Question 10: (Sanitation/Hygiene)**

**8 marks**

Name and explain 4 different critical control points used in the HACCP system in a commercial kitchen.

**Question 11: (Measuring)**

**6 marks**

Convert the following:

5.450 kg	=	?	g	1560 ml	=	?	l
750 ml	=	?	l	¼ kg	=	?	g
0.001 kg	=	?	g	250 ml	=	?	l

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

**9 marks**

Explain the basic cooking method "braising" using the example of braised beef in easy to follow logical steps.

**TOTAL**

**100 MARKS**