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QUALIFICATION: BACHELOR OF HUMAN NUTRITION	
QUALIFICATION CODE: 08BOHN	LEVEL: 6
COURSE: FOOD SERVICE SYSTEMS	COURSE CODE: FSS621S
DATE: NOVEMBER 2024	SESSION: 1
DURATION: 3 HOURS	MARKS: 100

FIRST OPPORTUNITY EXAMINATION: QUESTION PAPER

EXAMINER: MS RU-ANNE DIERGAARDT

MODERATOR: MS FIINA K. NAMUKWAMBI

INSTRUCTIONS:

1. Answer all questions on the separate answer sheet.
2. Please write neatly and legibly.
3. Do not use the left side margin of the exam paper. This must be allowed for the examiner.
4. No books, notes and other additional aids are allowed.
5. Mark all answers clearly with their respective question numbers.

PERMISSIBLE MATERIALS:

1. None

ATTACHMENTS

1. None

This question paper consists of 4 pages including this front page

QUESTION 1**(21 marks)**

1.1 Select whether the following statements are True or False. **(10 marks)**

- 1.1.1. People are more knowledgeable about nutrition and food safety leading to most foodservices offering healthier menu choices. (1)
- 1.1.2. Meals should consist of food of more or less the same combination or same food group (example. beef, chicken and beans can be served in one meal). (1)
- 1.1.3. Full cream milk can be included in the menu of a clear fluid diet. (1)
- 1.1.4. A soft diet aims to provide a diet of that requires no chewing and can be swallowed with little effort. (1)
- 1.1.5. A daily food-cost report is not used frequently and only provides information about the number of people served. (1)
- 1.1.6. The invoice receiving method is when the receiving clerk is given an invoice or purchase order where all the quantities have been erased or blacked out. The clerk must then weigh, measuring, or counting each item that has been delivered and record the measured quantities on the invoice/purchase order. (1)
- 1.1.7. Materials used in food service units must resist deterioration from rapid temperature and humidity changes and from corrosive cooking fumes. (1)
- 1.1.8. Organizing involves the activities necessary to develop the formal structure of authority through which work is subdivided, defined, and coordinated to accomplish the organization's objectives. (1)
- 1.1.9. A food infection is the intake of food with toxins from microorganisms. (1)
- 1.1.10. An Operating Budget is a long-term plan prepared to predict the costs of capital expenditures their financing. (1)

1.2. Define the following terms. (11 marks)

1.2.1. A market (2)

1.2.2. Food borne illness (2)

1.2.3. Financial planning (2)

1.2.4. Cleaning (1)

1.2.5. Chemical sanitation (2)

1.2.6. Change management (2)

QUESTION 2 (13 marks)

2.1 In table format, differentiate between commercial and non-commercial food services under the following headings: (8)

a) Main goal

b) Other objectives

c) Accessibility

d) Examples

2.2 Explain the distinguishing features of the commissary food service system. (5)

QUESTION 3 (27 marks)

3.1 Describe the characteristics and combinations that should be considered when planning a menu. (12)

3.2 List the care process that should be followed alongside the development of therapeutic

- diets to ensure patients receive adequate nutrition at all times in a clinical setting. (5)
- 3.3 Name and briefly discuss the five major purchasing objectives in a food service unit. (10)

QUESTION 4 (22 marks)

- 4.1 The budget planning process includes several distinct phases; each one deriving information from the one before. Name these five (5) phases. (5)
- 4.2 Outline the steps in the planning process of facilities planning and design. (6)
- 4.3 Identify five (5) potential food safety hazards during food handling in a food service unit. (5)
- 4.3.1 Detergents are cleaning agents, solvents or any substance that will remove foreign or soiling materials from surfaces. Discuss the three basic phases of detergency. (6)

QUESTION 5 (17 marks)

- 5.1 The basic purpose of management is the leadership of individuals and groups in order to accomplish the goals of the organization. Describe the basic functions performed by managers. (7)
- 5.2 In table format, distinguish between managers and leaders. (8)
- 5.3 Discuss the ethical challenges and social responsibility that managers should keep in mind in the daily operation of a food service unit. (2)

END OF QUESTION PAPER