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QUALIFICATION: BACHELOR OF HOSPITALITY MANAGEMENT/ BACHELOR OF CULINARY ARTS	
QUALIFICATION CODE: 07BHOM/ 07BCNA	LEVEL: 5
COURSE: FOOD PRODUCTION THEORY	COURSE CODE: FPT 510S
DATE: JULY 2019	SESSION: Paper 2
DURATION: 3 Hours	MARKS: 144

SECOND OPPORTUNITY/ SUPPLEMENTARY EXAMINATION PAPER

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MODERATOR: MS. KUTEMBA MAKUWA

**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.

PERMISSABLE MATERIALS

1. Calculator

Question 1: (Food and society)

12 marks

1.1 Society influences what people eat. There are different factors that influence what we eat and how and why we make certain choices.

Explain in detail the factor “**Health considerations**” and how it influences our food choices. Explain in detail by providing 3 different examples (6).

1.2. Which information from the media influences our eating habits? (6)

Question 2: (Influence of ethnic cultures)

9 marks

Why is it important for a chef or food service operator to know and understand the different ethnic cultures and religions and how they influence eating habits? Discuss and explain in detail. (9)

Question 3: (Geographical influences)

10 marks

Describe the following cooking cultures or styles/ cuisines:

- a) French (5)
- b) Italian (5)

Question 4: (The catering industry)

6 marks

4.1 What does the term CATERING basically means? (3)

4.2 What does the term Hospitality means? (3)

Question 5: (Planning the menu)

14 marks

5.1 Which main points must be taken into consideration when planning a menu? Name at least 5 points (5)

5.2 Explain 3 of the points mentioned in 5.1 in detail. (9)

Question 6: (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

- 6.1 Utensils (3)
- 6.2 Pre-portioned commodities (3)
- 6.3 Purchase specifications (3)

Question 7: (Storage)

9 Marks

7.1 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)

7.2 Give the different storage temperatures for fruits and vegetables, milk and dairy products, meat and meat products and fish. (4)

Question 8: (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 9: (Food costing)

8 marks

Complete the following calculation

Food costs	=	N\$	83.00		
Additional costs	=	N\$??	=	230% of food cost
Selling price	=	N\$??		
Constant	=		??		
Food costs	=		??		% of selling price?

Question 10 :(Kitchen Organization)

12 marks

10.1 Give the **French name** and **duties** of the Vegetable cook. (7).

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

Commis de Cuisine, Sous-Chef, Chef de partie, Kitchen Assistant, Head Chef (5)

Question 11: (Convenience food)

9 marks

11.1 What is the definition of convenience food? (3)

11.2 What are the advantages and the disadvantages of using convenience foods? (6)

Question 12: (Sanitation/Hygiene)

9 marks

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

Question 13: (Sanitation/Hygiene)

6 marks

Why is it so important to keep the highest standards of sanitation and hygiene in a commercial kitchen?

Question 14: (Measuring)

6 marks

Convert the following:

8,450 kg	=	?	g	1860 ml	=	?	l
550 ml	=	?	l	½ kg	=	?	g
0,008 kg	=	?	g	350 ml	=	?	l

Question 15: (Basic preparations)

5 marks

What is a "Mirepoix" and for what preparations is it commonly used?

Question 16: (Bakery & Desserts)

7 marks

Describe in detail six steps on how to blind bake a short crust pastry for a quiche or tart and why this is recommended when preparing such bakery items?

TOTAL

144 marks