



NAMIBIA UNIVERSITY
OF SCIENCE AND TECHNOLOGY

FACULTY OF COMMERCE; HUMAN SCIENCES AND EDUCATION

DEPARTMENT OF HOSPITALITY AND TOURISM

QUALIFICATION: BACHELOR OF CULINARY ARTS	
QUALIFICATION CODE: 07BCNA	LEVEL: 6
COURSE: CULINARY ARTS 2: ADVANCED HOT KITCHEN	COURSE CODE: CAK 620 S
DATE: NOVEMBER 2023	SESSION: Paper 1
DURATION: 3 Hours	MARKS: 139

FIRST OPPORTUNITY EXAMINATION PAPER

EXAMINER: MR. RALF HERRGOTT

MODERATOR: MR. SEAN STEVENSON

**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. n/a

- Question 1: (Heat and Food)** **9 marks**
Describe the following terms in detail: **-Caramelization, Coagulation, and the Maillard reaction**
- Question 2: (Heat Management)** **6 marks**
Why do we cover some foods and others we don't? Give two reasons and explain each reason with two different examples from the kitchen.
- Question 3: (Mis en place)** **9 marks**
What does "**Mis en place**" mean? What kind of tasks are included in this term? Explain with examples from the Kitchen
- Question 4: (Stocks)** **6 marks**
What is a "mire poix" and how is it prepared and where is it used?
- Question 5: (Sauces)** **12 Marks**
Name 4 of the five leading sauces and also mention the liquid and thickening agent of each leading sauce named.
- Question 6: (Soups)** **10 Marks**
Describe the basic procedure on how to make a Consommé as done in the practical class in a step-by-step approach.
- Question 7: (Understanding Vegetables)** **8 marks**
What factors affect changes in color when vegetables are cooked? Describe factors specifically for white, green, red, orange (yellow) vegetables with one specific example from the kitchen.
- Question 8: (Legumes/Grains/Pasta)** **6 Marks**
What are the major types of legumes used in the kitchen? Give one example of each and one dish/preparation for each type.
- Question 9: (Legumes/Grains/Pasta)** **7 Marks**
Describe in detail on how to make a risotto in a step-by-step approach.
- Question 10: (Cooking methods for meat/fish/poultry)** **12 Marks**
Describe in detail on how to roast a whole chicken in the oven including the process of making a sauce.
- Question 11: (Understanding Meat/Game)** **6 Marks**
Name the most appropriate cooking methods for the following meat cuts and explain your choice
Beef liver
Tongue
Sirloin steak
- Question 12: (Cooking Meat/Game)** **6 Marks**
Name the 3 main degree of doneness for beef/lamb and describe their changes in color/ appearance.
- Question 13: (Understanding Poultry and Game Birds)** **8 marks**
How do the differences between light meat and dark meat affect how you cook different poultry parts? Explain.
- Question 14: (Understanding Poultry and Game Birds)** **6 marks**
How is fresh poultry properly stored? Explain correct storage requirements for fresh poultry.

Question 15: (Understanding fish and seafood) **6 Marks**

You have just received delivery of fresh whole red snapper and fresh cod fillets. What should you check before accepting the shipment? Give at least 6 points.

Question 16: (Understanding fish and seafood) **6 Marks**

Name 3 types of different mollusks and 3 types of different types of crustaceans available in the market.

Question 17: (Cooking for vegetarian diets) **10 Marks**

What are the main types of vegetarian diets? What kinds of food can be eaten in each of these diets?

Question 18: (Indigenous/Regional Cuisine) **6 Marks**

Identify and explain 3 typically Namibian indigenous/traditional dishes found in Namibia.

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TOTAL

139 Marks