



NAMIBIA UNIVERSITY  
OF SCIENCE AND TECHNOLOGY

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

**DEPARTMENT OF TECHNICAL AND VOCATIONAL EDUCATION AND TRAINING (CREATIVE TECHNOLOGIES)**

<b>QUALIFICATION : BACHELOR OF CULINARY ARTS</b>	
<b>QUALIFICATION CODE:</b> 07BCNA	<b>LEVEL:</b> 6
<b>COURSE CODE:</b> CAK 620S	<b>COURSE NAME:</b> CULINARY ARTS 2: ADVANCED HOT KITCHEN
<b>SESSION:</b> NOVEMBER 2022	<b>PAPER:</b> PAPER 1
<b>DURATION:</b> 3 HOURS	<b>MARKS:</b> 142

<b>FIRST OPPORTUNITY EXAMINATION – QUESTION PAPER</b>	
<b>EXAMINER(S)</b>	<b>MR. RALF HERRGOTT</b>
<b>MODERATOR:</b>	<b>MR. SEAN STEVENSON</b>

<b>INSTRUCTIONS</b>
<ol style="list-style-type: none"><li>1. Answer <b>all questions</b>.</li><li>2. Read all the questions carefully before answering.</li><li>3. Marks for each question are indicated at the end of each question.</li><li>4. Please ensure that your writing is legible, neat and presentable.</li></ol>

**PERMISSABLE MATERIALS**

1. n/a

**THIS EXAMINATION PAPER CONSISTS OF 3 PAGES (Including this front page)**

- Question 1: (Heat and Food)** **9 marks**  
What are the 3 ways in which foods are heated in the kitchen, explain the processes.
- Question 2: (Cooking methods)** **10 marks**  
What are the advantages of the cooking method steaming? Explain with some examples from the kitchen
- Question 3 (Mis en place)** **9 marks**  
Give 3 examples of food that can be blanched or par-cooked and give a reason for it.
- Question 4: (Stocks)** **9 Marks**  
Describe in detail on how to make a brown beef stock in a step-to-step approach.
- Question 5: (Soups)** **10 Marks**  
In what order would you add the following ingredients into a vegetable soup. Explain your answers.  
Carrots, barley, shredded cabbage, diced cooked beef, tomatoes cubes
- Question 6: (Understanding Vegetables)** **4 marks**  
Cooking affects vegetables in four ways. Name these four characteristics (4)
- Question 7: (Understanding Vegetables/Potatoes)** **5 marks**  
How do we store potatoes properly? Explain
- Question 8: (Cooking Vegetables/Potatoes)** **7 marks**  
Describe the procedure on how to make French Fries in a step-by-step approach.
- Question 9: (Legumes/Grains/Pasta)** **6 Marks**  
What is couscous and how is it prepared?
- Question 10: (Cooking methods for meat/fish/poultry)** **9 Marks**  
How would you shallow poach a fish fillet? Describe the steps including the preparation of making a sauce with the fish in step-by-step approach.
- Question 11: (Understanding Meat/Game)** **8 Marks**  
What are the primal cuts of beef? Explain and give 5 examples.
- Question 12: (Cooking Meat/Game)** **6 Marks**  
What is the difference between Veal blanquette and veal fricassee? Explain
- Question 13: (Understanding Poultry and Game Birds)** **8 marks**  
How is doneness of poultry determined and to what degree of doneness is poultry cooked? Explain.
- Question 14: (Cooking Poultry and Game Birds)** **12 marks**  
Describe in detail on how to roast a whole chicken with its sauce in easy-to-follow steps.
- Question 15: (Understanding fish and seafood)** **8 marks**  
What are the four main kinds of saltwater flatfish used in food service and what typical characteristics do they have?
- 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)** **8 Marks**  
What are complete proteins? What are complementary proteins? How can complementary proteins be included in the diet?

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

**8 Marks**

Describe 4 typical popular Southern African dishes found on menus around the region.



**TOTAL**

**142 Marks**