JUNE 2012 EXAMINATION

DATE: 14 JUNE 2012

TIME: 09H00 – 12H00  TOTAL: 100 MARKS
DURATION: 3 HOURS  PASS MARK: 40%

(VOC-1209)

FOOD AND BEVERAGE OPERATIONS 1

THIS EXAMINATION PAPER CONSISTS OF 4 SECTIONS:

SECTION A: CONSISTS OF:
(i) 10 MULTIPLE-CHOICE QUESTIONS  (10 MARKS)
(ii) 5 TRUE OR FALSE QUESTIONS  (10 MARKS)
(iii) 10 MATCHING-STATEMENT QUESTIONS  (10 MARKS)

ANSWER ALL THE QUESTIONS

SECTION B: CONSISTS OF 2 SHORT QUESTIONS
ANSWER BOTH QUESTIONS  (10 MARKS)

SECTION C: CONSISTS OF 3 LONG ANSWER QUESTIONS
ANSWER ALL THE QUESTIONS  (40 MARKS)

SECTION D: CONSISTS OF 3 INTERPRETATIVE QUESTIONS
ANSWER ONE OF THE QUESTIONS  (20 MARKS)

INSTRUCTIONS:

1. Read the following instructions carefully before answering the paper, as failure to act upon them will result in a loss of marks.
2. Write your answers in your answer book, which is provided in the exam.
3. Ensure that your name and student number are clearly indicated on your answer book.
4. Write your answers in either blue or black ink in your answer book.
5. Read each question very carefully before you answer it and number your answers exactly as the questions are numbered.
6. Begin with the question for which you think you will get the best marks.
7. Note the mark allocations for each question – give enough facts to earn the marks allocated. Don't waste time by giving more information than required.
8. You are welcome to use diagrams to illustrate your answers.
9. Please write neatly – we cannot mark illegible handwriting.
10. Any student caught cheating will have his or her examination paper and notes confiscated. The College will take disciplinary measures to protect the integrity of these examinations.
11. If there is something wrong with or missing from your exam paper or your answer book, please inform your invigilator immediately. If you do not inform your invigilator about a problem, the College will not be able to rectify it afterwards, and your marks cannot be adjusted to allow for the problem.
12. This paper may be removed from the examination hall after the examination has taken place.
(i) **MULTIPLE-CHOICE QUESTIONS**

Choose the correct option for each of the following. Write only the question number and your chosen answer. For instance, if you think that the correct answer for number 1 is (a), then write it as 1. (a).

1. In which religion is the cow considered a sacred animal?
   - (a) Judaism
   - (b) Islam
   - (c) Hinduism
   - (d) Christianity

2. Pasta means:
   - (a) noodles.
   - (b) pizza.
   - (c) rising.
   - (d) dough.

3. Vinegar is a by product of:
   - (a) viticulture.
   - (b) fermentation.
   - (c) cooking.
   - (d) sugar.

4. Braising means to cook foods in:
   - (a) water.
   - (b) steam.
   - (c) oil.
   - (d) their own juices.

5. Stocks are used as a base for:
   - (a) sauces.
   - (b) cheese.
   - (c) meat.
   - (d) fruit.

6. Consomme is:
   - (a) soup passed through a sieve.
   - (b) thick soup made from white stock.
   - (c) clear soup.
   - (d) creamy soup.
7. Into how many portions is a fish generally filleted?
   (a) two
   (b) four
   (c) six
   (d) eight

8. Which one of the following is the king of South African shellfish?
   (a) crab
   (b) abalone
   (c) crayfish
   (d) hake

9. 'A la carte' is French and means:
   (a) wine.
   (b) cooking
   (c) individual.
   (d) from the card.

10. Vodka is originally a ______ drink?
    (a) French
    (b) Polish
    (c) Russian
    (d) American

(ii) TRUE OR FALSE QUESTIONS

Choose whether the following are True or False. Motivate all your answers.

1. A purchase specification is an internal document used by a head of department to requisition goods from the purchasing department.
   [True]

2. Cream of tartar is an acid and will react with an alkali.
   [True]

3. Vegetables are made up of at least 80% protein, with the remainder being carbohydrates and fats.
   [False]

4. Mushrooms are a vegetable.
   [False]

5. The table d'hôte is a set menu.
   [True]
(iii) **MATCHING-STATEMENT QUESTIONS**

Match the statements in Column B to the terms in Column A. Write down the answers only, for example 1. (a).

<table>
<thead>
<tr>
<th>Column A</th>
<th>Column B</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. fixed costs</td>
<td>(a) pantry chef</td>
</tr>
<tr>
<td>2. variable costs</td>
<td>(b) soup chef</td>
</tr>
<tr>
<td>3. chef <em>gardemanger</em></td>
<td>(c) salt rubbed into meat</td>
</tr>
<tr>
<td>4. cellarmaster</td>
<td>(d) small chicken</td>
</tr>
<tr>
<td>5. <em>poussin</em></td>
<td>(e) baby chicken</td>
</tr>
<tr>
<td>6. spatchcock</td>
<td>(f) liquour storekeeper</td>
</tr>
<tr>
<td>7. <em>potager</em></td>
<td>(g) controllable costs</td>
</tr>
<tr>
<td>8. dry curing</td>
<td>(h) non-controllable costs</td>
</tr>
<tr>
<td>9. smoking</td>
<td>(i) meat rubbed with grain</td>
</tr>
<tr>
<td>10. corning</td>
<td>(j) meat exposed to smoke of sawdust</td>
</tr>
</tbody>
</table>
### QUESTION 1

List four types of food poisoning. [4]

### QUESTION 2

(a) Identify two purposes for monitoring quantity production. [2]

(b) Explain what is meant by a closed stock system in the bars. [4] [6]
SECTION C: LONG ANSWER QUESTIONS (40 MARKS)

ANSWER ALL THE QUESTIONS

QUESTION 1
(a) Discuss the responsibilities of the food and beverage controller. (5)
(b) List five types of purchasing available to the purchaser. (5) [10]

QUESTION 2
Name five types of egg dishes and describe how you would produce these dishes. [5 × 2 = 10]

QUESTION 3
(a) i. Discuss how you can prevent contamination by *salmonella*. (6)
    ii. Discuss the advantages of bar par stock levels. (4)
(b) Explain how carcasses are classified by meat producers. (10) [20]

[40]
SECTION D: INTERPRETATIVE QUESTIONS (20 MARKS)

ANSWER ONE OF THE QUESTIONS

QUESTION 1
(a) Discuss the standard basic format of the modern menu. (10)
(b) Explain the process of clearing the table. (10) [20]

OR

QUESTION 2
Discuss what you should do after service has been completed. [20]

OR

QUESTION 3
(a) Name and discuss briefly five types of coffee. (5 × 2 = 10)
(b) Discuss the brewing process. You may use a diagram. (10) [20]

[20]

Section A: 30 marks
Section B: 10 marks
Section C: 40 marks
Section D: 20 marks
TOTAL: 100 MARKS