FOOD AND BEVERAGE OPERATIONS 1

THIS EXAMINATION PAPER CONSISTS OF 4 SECTIONS:

SECTION A: CONSISTS OF:
(i) 10 MULTIPLE-CHOICE QUESTIONS (10 MARKS)
(ii) 10 MATCHING-STATEMENT QUESTIONS (10 MARKS)

ANSWER ALL THE QUESTIONS

SECTION B: CONSISTS OF 11 SHORT QUESTIONS
ANSWER ALL THE QUESTIONS (30 MARKS)

SECTION C: CONSISTS OF 3 LONG ANSWER QUESTIONS
ANSWER ALL THE QUESTIONS (26 MARKS)

SECTION D: CONSISTS OF 2 INTERPRETATIVE QUESTIONS
ANSWER ONE OF THE QUESTIONS (24 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.

NOTE: YOU MAY USE A NON-PROGRAMMABLE CALCULATOR.

Examiner: J Farquhrson
(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. Which of the following is NOT an accompaniment to roast duck?
   - (a) gravy
   - (b) apple sauce
   - (c) bread and butter
   - (d) sage and onion stuffing

2. The French term for soup is:
   - (a) *oafs.*
   - (b) *poison.*
   - (c) *potage.*
   - (d) *entrée.*

3. Pyrethrin is:
   - (a) a financial report.
   - (b) insect poison.
   - (c) a green vegetable.
   - (d) a carbohydrate.

4. When serving reheated food, it must be reheated to at least:
   - (a) 74°C.
   - (b) 68°C.
   - (c) 100°C.
   - (d) 82°C.

5. A stout is a:
   - (a) strongly flavoured bitter beer.
   - (b) liquor made from sugar cane.
   - (c) French champagne.
   - (d) noble wine.

6. Which of the following is NOT a key ingredient of bechamel sauce?
   - (a) flour
   - (b) butter
   - (c) milk
   - (d) eggs
7. Salmonella is a:
   (a) serviette style.
   (b) sorbet.
   (c) type of bacteria.
   (d) creamy sauce.

8. Calypso coffee is made with:
   (a) Tia Maria.
   (b) rum.
   (c) brandy.
   (d) Scotch whisky.

9. Kneading, rising, knocking down and proving are all steps used in the making of:
   (a) cheese.
   (b) pastry.
   (c) custard.
   (d) bread.

10. Which of the following seafoods is normally eaten raw?
    (a) mussels
    (b) oysters
    (c) prawns
    (d) crayfish

(ii) MATCHING-STATEMENT QUESTIONS

Match the statements in Column B to the statements 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. bin card</td>
<td>(a)</td>
</tr>
<tr>
<td>2. pulses</td>
<td>(b)</td>
</tr>
<tr>
<td>3. ramekin</td>
<td>(c)</td>
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<td>4. bacillus cereum</td>
<td>(d)</td>
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<td>5. commis de rang</td>
<td>(e)</td>
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<td>6. vintage</td>
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<td>7. galjoen</td>
<td>(g)</td>
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<td>8. cannelloni</td>
<td>(h)</td>
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<td>9. roux</td>
<td>(i)</td>
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<tr>
<td>10. budget</td>
<td>(j)</td>
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</tbody>
</table>
SECTION B: SHORT QUESTIONS (30 MARKS)

ANSWER ALL THE QUESTIONS

QUESTION 1
Explain the concept of room service. [2]

QUESTION 2
Provide any three specific skills a waiter requires for silver service. [3]

QUESTION 3
There are four factors that determine the tenderness of meat. Name two of them. (2)

QUESTION 4
What does it mean when a game bird is ‘undrawn’? [1]

QUESTION 5
Describe the difference between eggs florentine and eggs benedict. [2]

QUESTION 6
The storekeeper plays an essential role in a food and beverage operation. Highlight four of his or her main duties. [4]

QUESTION 7
Briefly discuss the advantages of convenience foods. [4]

QUESTION 8
Provide two functions of yeast. [2]

QUESTION 9
Identify three incorrect ways to care for an espresso machine. [3]
QUESTION 10

List three hygiene guidelines for service staff that you believe are most important. [3]

QUESTION 11

(a) Give two indications of spoiled canned goods. (2)
(b) Give two ways of preventing fly attraction. (2) [4]
QUESTION 1

You are the food and beverage operations manager at the Mexican King restaurant. Calculate the following, showing your workings:

(a) It costs R55 to make a chilli con carne dish. It is priced at R125.
   i. Calculate the food cost percentage. (4)
   ii. Calculate the gross profit percentage. (1)

(b) The chicken Burrito costs R32 to make and the restaurant wants a 40% food cost. What is the selling price requirement to achieve this? (4)

(c) The opening stock at the beginning of September was R16 070. The purchases amounted to R7 240 and closing stock was R5 620. What was your monthly consumption? (1) [10]

QUESTION 2

Define the following terms:

(a) cross-contamination (3)
(b) standardised yield (2)
(c) FIFO (3) [8]

QUESTION 3

You are required to create chocolate éclairs and a vegetable quiche for a high tea function. Identify what type of pastry you would use for each item, and compare the different pastry methods. [2 x 4 = 8]

[26]
SECTION D: INTERPRETATIVE QUESTIONS

ANSWER ONE OF THE QUESTIONS

QUESTION 1

You are the sommelier at La Colombe restaurant. A customer is having difficulty deciding between a bottle of Pinotage and a bottle of Sauvignon Blanc from the wine menu.

Discuss how you would explain the difference between the two wines to the customer and how you would proceed from presenting the bottle, to opening and pouring.

[24]

OR

QUESTION 2

You are employed as purchaser by the Cape Grace Hotel, which has 120 rooms and two 90-seater restaurants.

Discuss the different stages in the purchasing process. Define each stage including which documents would be used at each stage to ensure a successful purchasing procedure.

[24]

[24]

Section A: 20 marks
Section B: 30 marks
Section C: 26 marks
Section D: 24 marks
TOTAL: 100 MARKS