NOVEMBER 2013 EXAMINATION

DATE: 7 NOVEMBER 2013

TIME: 09H00 – 11H00

TOTAL: 100 MARKS

DURATION: 2 HOURS

PASS MARK: 40%

(VOC-1216 / VOC-FPPPS)

FOOD PREPARATION, PLANNING, PRESENTATION AND SERVICE

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 3 SHORT QUESTIONS

ANSWER ALL THE 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 ANY 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.

**NOTE:** YOU MAY USE A NON-PROGRAMMABLE CALCULATOR.
(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. Food that conforms to Orthodox Jewish biblical laws is:
   (a) Halaal food.
   (b) Kosher food.
   (c) Jewish food.
   (d) Muslim food.

2. A Valentine's day menu is an example of a:
   (a) banquet menu.
   (b) ethnic menu.
   (c) special menu.
   (d) international menu.

3. The food that is pre-plated onto platters and served from the platter to the guest by the waiter is:
   (a) plated service.
   (b) buffet service.
   (c) banquet service.
   (d) silver service.

4. If there are approximately 100 guests at a cocktail party, how many waiting staff would you require?
   (a) 1
   (b) 2
   (c) 3
   (d) 4

5. What should be the minimum internal temperature for serving hot food?
   (a) 55°C
   (b) 65°C
   (c) 45°C
   (d) 72°C

6. Which food item should not be placed on a chafing dish?
   (a) delicate pasta
   (b) lasagne
   (c) braised meat
   (d) cooked fish
7. What is the main function of garnishing?
   (a) to add more flavour to the dish
   (b) to give more texture to the dish
   (c) to ensure consistency
   (d) to improve the presentation of the dish

8. Why should food be served at the correct temperature?
   (a) Incorrect food temperature can affect the taste of the dish.
   (b) Correct temperature enhances the flavours of the dish.
   (c) Correct temperature makes the dish more presentable.
   (d) Correct temperature makes the diner hungrier.

9. Which item can be used to decorate the rim of a plate?
   (a) chopped apricots
   (b) whole nuts
   (c) finely chopped herbs
   (d) flowers

10. A whole roast turkey, garnished and decorated to be used as a centrepiece at a buffet is known as:
    (a) a *foie* piece.
    (b) a *grosse* piece.
    (c) an *aioli* piece.
    (d) a *brunnoise* piece. [10]

(ii) **TRUE OR FALSE QUESTIONS**

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

1. Incorrect food temperature can pose a health hazard if the food is exposed to harmful microorganisms.
2. When presenting cold food the temperature should be below 15°C.
3. Dishes should be removed from the buffet table when they are half-empty.
4. *Oeufs* are small portions of hot or cold savoury food that help to stimulate the appetite.
5. A simple menu does not vary from day to day. [5 × 2 = 10]
(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. Easter</td>
<td>(a) fruit mince pies</td>
</tr>
<tr>
<td>2. plate dusting</td>
<td>(b) 14th of February</td>
</tr>
<tr>
<td>3. Guy Fawkes night</td>
<td>(c) cold or hot food</td>
</tr>
<tr>
<td>4. garnish</td>
<td>(d) egg-shaped invitation</td>
</tr>
<tr>
<td>5. Christmas</td>
<td>(e) icing sugar</td>
</tr>
<tr>
<td>6. St Valentine's day</td>
<td>(f) 10 o'clock</td>
</tr>
<tr>
<td>7. alfresco menu</td>
<td>(g) 5th of November</td>
</tr>
<tr>
<td>8. Halloween</td>
<td>(h) apple fan</td>
</tr>
<tr>
<td>9. brunch</td>
<td>(i) two or three courses</td>
</tr>
<tr>
<td>10. informal dinner</td>
<td>(j) 31st of October</td>
</tr>
</tbody>
</table>

[10]

[30]
SECTION B: SHORT QUESTIONS (10 MARKS)

ANSWER ALL THE QUESTIONS

QUESTION 1
Differentiate between table d’hôte and a la carte menus. [2]

QUESTION 2
What points about food should you consider when compiling a banquet menu? [2]

QUESTION 3
(a) How would you calculate food–cost percentage? (3)

(b) A chocolate mousse costs you R6.50 per portion in ingredients and you sell it in your restaurant for R20.00. What is your food cost percentage? (Show all calculations.) (3) [6]

[10]
SECTION C: LONG ANSWER QUESTIONS (40 MARKS)

ANSWER ALL THE QUESTIONS

QUESTION 1

Name the following items:

(a)

(b)

(c)

(d)

(e)  

[5 × 2 = 10]

QUESTION 2

Identify the factors that influence how we react to the visual effect of food.  

[5 × 2 = 10]

QUESTION 3

(a) List the guidelines that apply for arranging food on platters.  

(b) Name and describe the four different types of vegetarian diets.  

[20]

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

ANSWER ANY ONE OF THE QUESTIONS

QUESTION 1

(a) There can never be a set rule for quantities, because too many factors can influence guests' eating habits. Summarise these factors. (5 × 2 = 10)

(b) Indicate the general service rules for a formal dinner. (10) [20]

OR

QUESTION 2

Efficient menu planners always have a checklist of points to consider. Discuss the items that should appear on such a checklist. [10 × 2 = 20]

OR

QUESTION 3

Food costing and pricing is a key function of a successful restaurateur or chef. Write notes on costing and pricing under the following headings:

• The factors that influence the selling prices of menu items (5 × 2 = 10)

• The advantages of an efficient costing system (5 × 2 = 10) [20]

[20]

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