



1ST SEM. 2004/2005

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UNIVERSITY OF SWAZILAND

FINAL EXAMINATION PAPER

**PROGRAMME: DIPLOMA IN HOME ECONOMICS
YEAR III**

COURSE CODE: FN 301

TITLE OF PAPER: CATERING

TIME ALLOWED: TWO (2) HOURS

**INSTRUCTIONS: ANSWER QUESTION ONE (1)
AND ANY OTHER (2) QUESTIONS**

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GRANTED BY THE CHIEF INVIGILATOR**

QUESTION 1 (COMPULSORY)

You would like to construct a Food Facility as a business venture.

- a) Present a logical sequence of activities you would follow in the planning of this food facility in order to reduce time spent in backtracking in the planning cycle and avoid serious omissions
11x2= (22)
- b) Describe **three** (3) of the major factors that would influence the type of food facility chosen to best serve the needs of your specific clientele.
3x6= (18)
[40]

QUESTION 2

- a) Define a layout (5)
- b) i. List and describe the **three** (3) distinct parts in a layout of a food service establishment
3x3= (9)
- ii. Identify **eight** (8) basic rules that should be remembered in establishing flow of work in a food establishment.
8x2= (16)
[30]

QUESTION 3

- a) List and briefly describe each of the functional areas of a food facility
5x4= (20)
- b) Discuss the importance of a menu in a catering operation (10)
[30]

QUESTION 4

- a) Present a summary of a food and beverage control system.
6x3= (18)
- b) Explain how you would go about planning a function to be hosted by your establishment.
(12)
[30]