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UNIVERSITY OF SWAZILAND
SUPPLEMENTARY EXAMINATION PAPER

**PROGRAMME : DIPLOMA IN HOME ECONOMICS
EDUCATION AND 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

- a) List and describe **two** commercial and **two** non commercial catering establishments. [20]
- b) List and describe the **four** main services provided by the catering industry which offer employment opportunities. [20]

[Total = 40 marks]**QUESTION 2**

If you were a kitchen Supervisor in the Luyengo Refectory:

- a) What **five** leadership qualities would be needed to enable you to carry out supervisory role effectively? [10]
- b) List and discuss **five** elements of supervision you would be expected to carryout [5 x 4 = 20]

[Total = 30 marks]**QUESTION 3**

The layout of a commercial kitchen must be planned around efficient and systematic flow of food from receipt of goods to service of meals.

- a) List factors to be taken into account designing a kitchen in order to achieve maximum efficiency in time, labour and product. [10]
- b) Describe the usual flow of food through an establishment. [20]

[Total = 30 marks]**QUESTION 4**

- a) List and discuss essential considerations you would make prior to planning the menu for your food service establishment. [20]
- b) Describe the following menus:
 - i) Table d'hôte or set-price menu
 - ii) A'la carte
 - iii) Plan du jour
 - iv) Buffet
 - v) Cyclical menus

[5 x 2 = 10]**[Total = 30 marks]**