



**1<sup>ST</sup> SEM. 2004/2005**

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**UNIVERSITY OF SWAZILAND**

**FINAL EXAMINATION PAPER**

**PROGRAMME: BACHELOR OF SCIENCE IN HOME  
ECONOMICS YEAR IV**

**COURSE CODE: FN 401**

**TITLE OF PAPER: FOOD SERVICE MANAGEMENT**

**TIME ALLOWED: TWO (2) HOURS**

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

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**QUESTION 1 (COMPULSORY)**

Present an overview of *Food Service as a system* with illustrations where possible. [40]

**QUESTION 2**

Compare **six** (6) of the existing catering systems by looking at the way in which the following components are combined:

- Raw material
- Production
- Holding
- Transport
- Service

6x5= [30]

**QUESTION 3**

- a) Describe the **six** (6) basic stages in the preparation of budgets in the Food Service establishments. 6x3= (18)
- b) List and discuss the basic elements of cost you would employ in calculating the selling prices of your Food Service establishment in order to yield a reasonable profit. Present a model example to illustrate your answer. (12)  
[30]

**QUESTION 4**

- a) Identify and discuss **eight** (8) characteristics which are common to many of the welfare catering operations. 8x3= (24)
- b) Describe **three** (3) skills that a Food Service Manager should possess. 3x2= (6)  
[30]