



1ST SEM. 2005/2006

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UNIVERSITY OF SWAZILAND

FINAL 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**

1ST SEM. MAIN 2005/2006
FN 301

QUESTION 1

As food is expensive, efficient stock control levels are essential to help the profitability of the business. Control in every catering organization is crucial.

- a. Explain how you would implement a cost control system in your catering establishment. [20]
 - b. Present a summary of factors which will affect the profitability of the establishment [20]
- [Total = 40]**

QUESTION 2

- a. Compile a list of the factors which affect kitchen planning and design. Discuss why they are necessary to enable efficiency. [20]
 - b. Discuss the advantages and disadvantages of cook-chill and cook-freeze system. [10]
- [Total = 30]**

QUESTION 3

- a. Discuss the role of a good supervisor [3x5 = 15]
 - b. Describe the skills for effective supervision [3x5 = 15]
- [Total = 30]**

QUESTION 4

- a. Discuss a sensible menu policy [8]
 - b. Describe the essential considerations prior to planning the menu. [22]
- [Total = 30]**