



1ST SEM. 2006/2007

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UNIVERSITY OF SWAZILAND

FINAL EXAMINATION PAPER

**PROGRAMME : DIPLOMA IN HOME ECONOMICS
EDUCATION & 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]

- a) Describe the main services provided by the catering industry.
[4 x 3 = 12]
- b) Describe the two sectors of the catering industry and discuss two examples of each.
[12 marks]
- c) Identify and describe career opportunities within the catering industry.
[4 x 4 = 16]

[Total = 40 marks]

QUESTION 2

Identify and briefly discuss factors to be taken into account in compiling a menu.

[Total = 30 marks]

QUESTION 3

- a) Present course content of the following menus:
- i. English breakfast [11 marks]
 - ii. A table d'hôte dinner menu [11 marks]
- b) Discuss advantages of cyclical menus [8 marks]

[Total = 30 marks]

QUESTION 4

- a) Explain how you would control food losses from receipt (delivery) to final destination (the customer). [20 marks]
- b) List and briefly describe **five (5)** food and beverage service methods. [10 marks]

[Total = 30 marks]