



1ST SEM. 2007/2008

PAGE 1 OF 2

UNIVERSITY OF SWAZILAND

FINAL EXAMINATION PAPER

**PROGRAMME : BACHELOR OF SCIENCE IN HOME
ECONOMICS EDUCATION AND
HOME ECONOMICS YEAR III (OLD)**

COURSE CODE : FN 301

TITLE OF PAPER : CATERING

TIME ALLOWED : TWO (2) HOURS

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

**DO NOT OPEN THIS PAPER UNTIL PERMISSION HAS BEEN
GRANTED BY THE CHIEF INVIGILATOR**

QUESTION 1 (COMPULSORY)

a) Describe the main services provided by the catering industry. [12 marks]

b) Discuss the sectors of the catering industry. [28 marks]

[TOTAL MARKS = 40]

QUESTION 2

Describe the following menus:

- a) Table d'ôte menu
- b) A la carte menu
- c) Plat du jour
- d) Special function menu
- e) Buffet menu
- f) Banquet menu

[6 x 5 = 30]

[TOTAL MARKS = 30]

QUESTION 3

Compare the different types of catering systems. [6 x 5 = 30]

[TOTAL MARKS = 30]

QUESTION 4

Describe the main functional areas of food facilities.

[TOTAL MARKS = 30]