

2ND SEM. 2017/18



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**UNIVERSITY OF SWAZILAND
DEPARTMENT OF FOOD AND NUTRITION SCIENCES**

SUPPLEMENTARY EXAMINATION PAPER

**PROGRAMME : BACHELOR OF SCIENCE IN FOOD
SCIENCE, NUTRITION AND
TECHNOLOGY, CONSUMER SCIENCE
AND CONSUMER SCIENCE EDUCATION
YEAR II**

COURSE CODE : FNS210

**TITLE OF PAPER : FOODSERVICE MANAGEMENT AND
CATERING**

TIME ALLOWED : TWO (2) HOURS

**INSTRUCTION : 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) Illustrate how a change in menu can impact all aspects of the foodservice system. (20 Marks)
- (b) Describe **five (5)** functions of management. (5x4 = 20 Marks)

[TOTAL MARKS = 40]

QUESTION 2

- (a) Discuss how each type of production system impact the distribution and service subsystem:
- (1) degree of meal preassembly
 - (2) physical distance from production to service, and,
 - (3) amount of time between production and
- (3x5 = 15 Marks)
- (b) (i) Explain the role of sanitation in the management of food quality. (8 Marks)
- (ii) Describe what regulations are in place to help with food safety. (7 Marks)

[TOTAL MARKS = 30]

QUESTION 3

- (a) Describe the following menus:
- i. Static menu
 - ii. Cyclical menu
 - iii. Single use menu
 - iv. A'la carte menu.
 - v. Table d'hote menu.
- (5x3 = 15 Marks)
- (b) Describe the menu's role as a primary control for the foodservice system. (15 Marks)

[TOTAL MARKS = 30]

QUESTION 4

- (a) Differentiate among conventional, ready prepared, commissary, and assembly/serve foodservice operations.

(10 Marks)

- (b) Describe what is involved in purchasing, receiving, storage and inventory control.

(20 Marks)

[TOTAL MARKS = 30]