



MACHAKOS UNIVERSITY

University Examinations 2019/2020 Academic Year

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

THIRD YEAR FIRST SEMESTER EXAMINATION FOR

BACHELOR OF SCIENCE IN HOSPITALITY AND TOURISM MANAGEMENT

FOOD PRODUCTION LAB II

DATE: 4/12/2019

TIME: 8.30-10.30 AM

INSTRUCTIONS

- ✓ ATTEMPT ALL QUESTIONS IN SECTION A & TWO IN SECTION B.
- ✓ MAXIMUM MARKS FOR EACH PART OF THE QUESTION ARE INDICATED

SECTION A- ATTEMPT ALL QUESTIONS (30 MARKS)

QUESTION ONE (30 MARKS)

- a) Define the following terms:
- i. Sauce.
 - ii. Stock. (2 marks each)
- b) Outline the behavioral characteristics that a food production handler should develop and maintain to achieve the highest standards of professionalism. (10 marks)
- c) List the essential ingredients of the following food products:
- i. Mirepoix.
 - ii. Bourquet garni. (2 marks each)
- d) Explain the process of blanching bones for preparation of stock. (5 marks)
- e) Elaborate on the procedure of making a roux. (5 marks)
- f) Match the following sections of the kitchen with the appropriate chefs:

CHEF	SECTION
1. Poissonnier	
2. Gardemanger	

(2 marks)

SECTION B-ATTEMPT ANY TWO (40 MARKS)

QUESTION TWO (20 MARKS)

Write short notes on the following cooking methods:

- a) Boiling.
- b) Steaming.
- c) Stewing.
- d) Baking
- e) Roasting. (4 marks each)

QUESTION THREE (20 MARKS)

- a) Using a sketch drawing, draw up a standard recipe to include format and content. (10 marks)
- b) Why is it important to cost and price menus. (10 marks)

QUESTION FOUR (20 MARKS)

- a) Explain any FIVE factors to consider when planning menus. (5 marks)
- b) Outline any FIVE factors which influence the design and planning of the kitchen. (10 marks)
- c) List the contents of a First Aid Kit. (5 marks)

QUESTION FIVE (20 MARKS)

- a) Why is knowledge of safety hazards important to kitchen personnel. (10 marks)
- b) Identify any TEN probable accidents in the kitchen. (10 marks)