MACHAKOS UNIVERSITY

University Examinations 2018/2019

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

FIRST YEAR SPECIAL/SUPPLEMENTARY FOR

CERTIFICATE IN HOSPITALITY AND TOURISM OPERATIONS

CHT 011: FOOD AND BEVERAGE PRODUCTION THEORY

DATE: 24/7/2019   TIME: 2.00-4.00 PM

INSTRUCTIONS.

Answer question one and any other TWO questions.

1.   Your manager has requested you to prepare pancakes for forty guests for 4 o'clock tea. Using the recipe below.

Draw a table to calculate the total cost of the dish. Include the following:

a)   Name of the dish   (1 mark)

b)   Ingredients   (3 marks)

c)   Quality required   (6 marks)

d)   Unit of purchase   (3 marks)

e)   Cost per unit   (3 marks)

f)   Cost of quantity required   (6 marks)

g)   Total cost of the dish   (3 marks)

h)   Calculate the profit at 30 %   (4 marks)

i)   Calculate the selling price   (1 mark)

Recipe for pancakes :(10 portions)

Ingredients	quantities
Wheat flour	250g
Eggs	3
Whole milk	600ml
Margarine	85g
Oil for frying	200ml

Sugar 125g

Given that:

Wheat flour 60 per kg

Eggs	ksh. 11 each
Margarine	ksh. 150 per kg
Milk	ksh. 80 per litre
Oil	ksh. 180 per litre
Sugar	ksh. 130 per kg

2. a) Explain five reasons for cooking food (10 marks)

    b) Explain Five advantages of roasting (10 marks)

3. a) Explain six rules of making stock (12 marks)

    b) Describe three types of roux (6 marks)

    c) Define the term 'blanch' (2 marks)

4. a) Explain five rules of making soups (10 marks)

    b) Name three methods of heat transfer (3 marks)

    c) Describe seven points to consider when using energy (7 marks)

5. a) Explain techniques associated with baking (10 marks)

    b) Name five thickening agents (5 marks)

    c) State five points to ensure successful kitchen organization (5 marks)