



# MACHAKOS UNIVERSITY

University Examinations 2019/2020 Academic Year

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

FIRST YEAR SECOND SEMESTER EXAMINATION FOR

ARTISAN IN FOOD AND BEVERAGE

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**DATE:**

**TIME:**

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## INSTRUCTIONS

### SECTION A (40MARKS)

Answer ALL questions in this section

1.
  - i) Recipes
  - ii) Basting
  - iii) blanch
  - iv) Shallow frying
  - v) marinade (10 marks)
- b) Highlight FOUR qualities of a good kitchen wall (4 marks)
- c) State FIVE ways of preventing cuts in the kitchen (5 marks)
2.
  - a) Explain the meaning of the term” Balanced Diet” (2 marks)
  - b). State FIVE functions of water in the diet (5 marks)
3. State THREE reasons why energy is important in the body (3 marks)
4. Explain THREE methods of preserving meat (3 marks)
5. Outline the procedure to follow when treating nose bleeding (4 marks)
6. State FOUR advantages of electricity as a form of fuel used in the kitchen (4 marks)

### SECTION B (60 marks) ANSWER ANY THREE QUESTION EACH 20MARKS

7.
  - a) State FIVE qualities of a good cook (5 marks)

- b) Explain FIVE measures to be observed to avoid food poisoning in the kitchen (10 marks)
- c) Briefly classify kitchen equipment and in each give TWO examples (5 marks)
8. a) Outline TWO functions of each the following ingredients in bread making
- i. sugar
  - ii. fat
  - iii. flour (6 marks)
- b) Highlight FOUR causes of accidents in the kitchen (4 marks)
- c) Outline SIX qualities of good potatoes for making chips (6 marks)
- d) Enumerate FOUR disadvantage of using fuel for cooking (4 marks)
9. a) State SIX uses of milk in food preparation (6 marks)
- b) Highlight 8 classification of vegetables and in each give two example (8 marks)
- c) List the number of portions  
To be obtained from the following foods
- i) 1/2 litre tomato soup
  - ii) 1 kg ox-liver stew
  - iii) 1kg beef stew
  - iv) 1kg spinach
  - v) 1kg peas
  - vi) 1kg boneless roast beef (6 marks)
- 10 a) State FOUR disadvantage of using firewood for cooking (4 marks)
- b) State FOUR personnal hygiene required to be observed before getting into the kitchen (2 marks)
- c) Identify TWO spoilage signs in each of the following food commodities
- i) canned food
  - ii) milk
  - iii) fish
  - iv) kales (8 marks)
- d) Outline the procedure to follow when a fire occurs in a catering establishment (4 marks)
- e) Highlight FOUR qualities point to observe when buying fish (2 marks)