



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 PRODUCTION (TVET)
FOOD PRODUCTION

DATE: 4/11/2020

TIME: 11:30 – 2:30 AM

INSTRUCTIONS

i) This paper consists of two sections A and B

ii) Answer All Questions in Section A and Any Three in Section B

1. a) Define the following terms
 - i. Grilling
 - ii. Steaming
 - iii. Stewing
 - iv. Roasting
 - v. Poaching (10 marks)
- b) State FIVE sources of calcium in the body (5 marks)
- c) Highlight FIVE ways of reducing fat consumption in our body (5 marks)
2. a) describe two methods of cooking fish (5 marks)
- b) Highlight FIVE advantages of steaming food (5 marks)
3. State FIVE duties of an executive chef in the kitchen (5 marks)
4. State FIVE disadvantages of using firewood for cooking (5 marks)

SECTION B (60 marks) ANSWER ANY THREE QUESTION

5. a) Enumerate FIVE safety rules to observe when cooking in the kitchen (5 marks)
- b) Explain the meaning of term recipe (2 marks)

- c) highlight FIVE contents found in a recipe (5 marks)
 - d) List FIVE important of a recipe (5 marks)
 - e) Explain THREE functions of water in the body (3 marks)
6. a) Explain FIVE factors to while choosing kind of fuel to use in the kitchen (10 marks)
- b) Highlight FIVE reasons why staffs in the kitchen are required to wear uniform (5 marks)
- c) State FIVE advantages of drying as a method of food preservative (5 marks)
7. a) Highlight FIVE advantages of baking food as a method of cooking (5 marks)
- b) Explain five reasons for coating food before deep frying (10 marks)
- c) Explain FIVE precaution a chef should take to observe hygiene in the kitchen (5 marks)