



# MACHAKOS UNIVERSITY

University Examinations 2019/2020 Academic Year

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

SECOND YEAR FIRST SEMESTER EXAMINATION FOR

DIPLOMA IN FOOD AND BEVERAGE PRODUCTION (TVET)

FOOD AND BEVERAGE MANAGEMENT PRODUCTION THEORY

DATE: 26/3/2020

TIME: 8.30-11.30 AM

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## INSTRUCTIONS

- This paper consists of Two Sections A and B
- Section A is Compulsory and carries 40 marks
- Section B has four questions of 20 marks each. Attempt any Three.

### SECTION A: (COMPULSORY) (30 MARKS)

- 1 a) Define the following culinary terms (10 marks)
- Mirepoix
  - Offal
  - Entrecote
  - Cruidites
  - Barquette
- b) Identify any five-kitchen brigade and their duties (5 marks)
- c) State five uses of eggs in cookery (5 marks)
- d) Identify five points to consider when choosing fish. (5 marks)
- e) List five points on the choice of meat (5 marks)
- f) Identify five challenges production managers face in the kitchen today (10 marks)

**SECTION B: ANSWER ANY THREE QUESTIONS**

2. a) Explain any five advantages of convenience foods (10 marks)  
b) Illustrate a work schedule for the production of a three course meal (10 marks)
3. a) Explain five types of milk (10 marks)  
b) Classify fruits and give an example in each case (10 marks)
4. a) Explain five uses of herbs and spices in cookery (10 marks)  
b) Draw the structure of an egg (10 marks)
5. a) Explain any five food preservation methods (10 marks)  
b) Describe five points on the selection of vegetables (10 marks)