



MACHAKOS UNIVERSITY

University Examinations 2019/2020 Academic Year

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

FIRST YEAR THIRD SEMESTER EXAMINATION FOR

DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT

PRODUCTION THEORY

DATE: 14/12/2020

TIME: 8.30-11.30 AM

INSTRUCTIONS

QUESTION ONE IS COMPULSARY, CHOOSE ANY OTHER FOUR .

1.
 - a) State four uses of condiments in cookery (4 marks)
 - b) Outline four effects of overcooking stewed foods (4 marks)
 - c) Highlight four functions of a standard recipe in a catering establishment (4 marks)
 - d) Distinguish between juliennes and brunoise (2 marks)
 - e) Explain the following terms in production (4 marks)
 - i. Blanching
 - ii. Refreshing
 - f) Highlight two general rules when preparing cold dishes. (2 marks)
2.
 - a) Outline two the general storage of pastry products (2 marks)
 - b) Enumerate five factors to consider when selecting protein. (5 marks)
 - c) Differentiate the following types of pastry.
 - i) Puff and rough puff (2 marks)
 - ii) Short and choux (2 marks)
 - d) Explain the role of the following ingredients in pastry.
 - i. Fat (2 marks)
 - ii. Flour (2 marks)
 - iii. Liquid (2 marks)

- e) State three post production tasks in meal production procedures (3 marks)
- 3 a) Outline the procedure of preparing white stock using beef bones (6 marks)
- b) Enumerate four characteristics of a good sauce (4 marks)
- c) Identify five uses of salads in cookery (5 marks)
- d) Highlight five causes of accidents in the kitchen (5 marks)
4. a) Giving one examples in each case, classify types of fuel used in a catering establishment (6 marks)
- b) State five rules to observe when baking. (5 marks)
- c) Highlight four advantages of a well-lit kitchen. (4 marks)
- d) Enumerate five safety precautions when operating kitchen equipment (5 marks)
5. a) State five importance of menu planning. (5 marks)
- b) Highlight five ways of conserving fuel and energy during food production. (5 marks)
- c) Explain five personal hygiene practices that one should observe as a requirement in production. (10 marks)
6. a) State five classification of colour-coded cutting boards and their uses. (5 marks)
- b) Highlight five factors to consider when compiling a menu. (5 marks)
- c) Explain five types of waste disposal methods used in an establishment. (10 marks)