



# MACHAKOS UNIVERSITY

University Examinations 2019/2020 Academic Year

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

FIRST YEAR SECOND SEMESTER EXAMINATION FOR

CERTIFICATE IN FOOD AND BEVERAGE PRODUCTION

FOOD AND BEVERAGE PRODUCTION THEORY

DATE:

TIME:

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## INSTRUCTIONS

### SECTION A (COMPULSORY) (40 MARKS)

1. a) Define the following culinary terms: (4 marks)
  - i. Marinade
  - ii. Augratin
- b) Identify FIVE responsibilities of an headchef in a catering establishment. (5 marks)
- c) State FIVE causes of accidents in the kitchen. (5 marks)
- d) Give FIVE causes of cloudness in a consommé soup. (5 marks)
- e) State THREE uses of sauces in cookery. (3 marks)
- f) State FIVE ways in which tough cuts of meat can be made tender. (5 marks)
- g) State FIVE purpose of kitchen organization. (5 marks)
- h) Enumerate FOUR indicators of good quality whole fish (4 marks)
- i) Highlight FOUR responsibilities of an employee as per the Health and Safety at work Act. (4 marks)

### SECTION B (ATTEMPT ANY THREE)60 MARKS

2. a) Enumerate FIVE factors to consider when purchasing kitchen equipment. (5 marks)
- b) Outline SIX advantages of using a standard recipe. (6 marks)
- c) outline FOUR dis-advandages of using pre-planned menus (4 marks)

3. a) Identify FOUR points to observe in preparation of fruits to prevent browning (4 marks)
- b) Explain THREE types of garnishes. (6 marks)
- c) Identify FIVE uses of salads in cookery (5 marks)
4. a) Give FIVE guidelines to observe when deep-frying food. (5 marks)
- b) Highlight FIVE uses of herbs and spices in cookery. (5 marks)
- c) State FIVE uses of milk in food preparation. (5 marks)
5. a) Highlight FOUR guidelines for presentation of vegetable dishes. (4 marks)
- b) State the role of the following ingredients in yeast mixtures: (5 marks)
- Wheatflour
  - Sugar
  - Liquid
  - Fat
  - Salt
- c) Explain the factors to consider when selecting the following food items (6 marks)
- Animal proteins
  - Starch food
6. a) Give FIVE reasons for coating food before deep-frying. (5 marks)
- b) Highlight TEN points to remember in preparation of pastry products. (5 marks)
- c) Give FIVE advantages of using wood as a source of fuel. (5 marks)