



# MACHAKOS UNIVERSITY

University Examinations 2021/2022

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

..... YEAR ..... SEMESTER EXAMINATION FOR

CERTIFICATE IN FOOD AND BEVERAGE PRODUCTION, SERVICE AND SALES.

FOOD AND PRODUCTION THEORY

DATE:

TIME:

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## INSTRUCTIONS

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### SECTION A- ATTEMPT ALL QUESTIONS (40 MARKS)

- 1 (a) Define the following terms as applied in food production operations.
- i) Kitchen
  - ii) Soup
  - iii) Stock
  - iv) Hygiene
  - v) sauce (5 marks)
- (b) Explain the following concerns in the kitchen;
- i) Physical fatigue.
  - ii) Noise.
  - iii) Temperature (6 marks)
- (c) Draw any two kitchen designs /shapes commonly found in commercial kitchens. (10 marks)
- (d) Highlight the **six** sections found in any food production kitchen. (5 marks)
- (e) State five duties of a head chef in a medium size hotel. (5 marks)
- (f) List any five factors that influence a kitchen design. (5 marks)

- (g) Identify any four characteristics of suitable clothing in the kitchen. (4 marks)

**SECTION B-ATTEMPT ANY THREE QUESTIONS ( 60 MARKS)**

2. a) Explain the procedure of cleaning any electrical equipment (10 marks)  
b) Highlight any five energy conservation methods that can be used in food production. (10 marks)
3. a) Identify five common causes of food poisoning. (6 marks)  
b) Explain the importance of personal hygiene. (8 marks)  
c) Identify the organisms associated with the poisoning of the following foods;  
i. Reheated foods.  
ii. Cereals.  
iii. Canned/Bottled foods. (6 marks)
4. a) . Explain how accidents can be prevented in the kitchen during production. (5 marks)  
b) . Describe five ways of preventing fire hazards in the kitchen. (5 marks)  
c) Identify five causes of Asphyxia and how it can be treated (10 marks)
5. a) Describe the following methods of cooking.  
i. Braising.  
ii. Steaming. (10 marks)  
b) Highlight five disadvantages of steaming. (5 marks)  
c) List five rules of deep frying. (5 marks)
6. a) Explain the functions of soups in a meal. (5 marks)  
b) State five rules for making stock. (5 marks)  
c) Explain the classification of soups. (10 marks)