



MACHAKOS UNIVERSITY

University Examinations 2021/2022

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT
DEPARTMENT OF HOSPITALITY MANAGEMENT
FIRST YEAR FIRST SEMESTER EXAMINATION FOR
DIPLOMA IN CATERING AND ACCOMMODATION MODULE 1
DIPLOMA IN FOOD AND BEVERAGE MODULE 1
FOOD AND BEVERAGE PRODUCTION THEORY

DATE: 1/12/2021

TIME: 8:30 – 11:30 AM

INSTRUCTIONS

Instructions to candidates:

1. This paper consists of 2 sections, A and B.
2. Marks for each question are indicated in [].
3. Attempt all questions in section A and any 3 in section B.
4. Time allowed is 2 hours.

SECTION A (40MKS)

1. Define the following terms as used in food production processes
 - a) Seal
 - b) Julienne
 - c) Glaze
 - d) Mire poix
 - e) Blanch (10 marks)
2.
 - a) List at least **TEN** factors to consider when choosing kitchen location (5 marks)
 - b) Explain any 2 types of fuels you know, stating their advantages. (5 marks)
3.
 - a) What are the general guidelines when preparing doughnuts? (4 marks)
 - b) Highlight 5 points when choosing kitchen equipment (5 marks)
4.
 - a) Elaborate on **FIVE** advantages of kitchen organization (5 marks)
 - b) State six qualities of a chef in any establishment. (6 marks)

SECTION B (60MKS)

5. a) Discuss the importance of hygiene in an establishment (10 marks)
- b) Describe different factors a caterer needs to put in mind before purchasing kitchen equipment. (10 marks)
6. a) Discuss at least **THREE** types of kitchen equipment you know; giving 3 examples on each. (10 marks)
- (b) Describe how to take care for a refrigerator as one of the kitchen equipment. (10 marks)
- marks)
7. (a) Describe **three** types of hygiene you know ;giving examples on each type. (10 marks)
- (b) Explain the general rules when making a yeast product item. (10 marks)
8. (a) Discuss **FIVE** ways you can preserve fuel In the kitchen (10 marks)
- (b) Discuss the different kitchen layouts you know that can aid good work flow in the Kitchen. (10 marks)