



MACHAKOS UNIVERSITY

University Examinations for 2020/2021 Academic Year

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

SECOND YEAR FIRST SEMESTER EXAMINATION FOR

BACHELOR OF SCIENCE (HOSPITALITY AND TOURISM MANAGEMENT)

HTM 212-2: FOOD PRODUCTION LAB 1

DATE: 12/8/2021

TIME: 2.00-4.00 PM

INSTRUCTIONS:

Answer question ONE and any other TWO questions

QUESTION ONE (30 MARKS) (COMPULSORY)

- a) Explain Two (2) roles of the following ingredients used in pastries
- Sugar
 - Fat
 - Flour
 - Yeast
 - Eggs
- (10 marks)
- b) Describe two functions of the following kitchen staff:
- Sous- chef
 - Entremetier
 - Garde-manger
- (6 marks)
- c) Describe the following:
- Griddle plate
 - Barbecue
 - Salamanders
- (6 marks)
- d) Highlight 3 reasons for sieving flour before using it in mixtures (3 marks)
- e) Explain 5 colour coding used for cutting boards and knives (5 marks)

QUESTION TWO (20 MARKS)

- a) List Five (5) different types of desserts. (5 marks)
- b) Highlight Five (5) roles of desserts in a meal. (5 marks)
- c) Explain Five (5) factors to consider when choosing a suitable dessert for a given meal (10 marks)

QUESTION THREE (20 MARKS)

- a) Identify FIVE (5) types of accidents in a given establishment, their causes and advise on a control measure or safety precaution to be taken. (10 marks)
- b) State Five (5) safe work practices in a given establishment. (5 marks)
- c) State Five (5) safety precautions to observe when operating electrical and mechanical equipment. (5 marks)

QUESTION FOUR (20 MARKS)

- a) Define the term standard recipes (2 marks)
- b) Explain Four (4) advantages and disadvantages of using standard recipes (4 marks)
- c) Write a recipe for beef stew, braised rice and creamed spinach for 25 people. Cost each dish separately and give the total cost per portion. (14 marks)

QUESTION FIVE (20 MARKS)

- a) State Six (6) reasons for cooking food. (3 marks)
- b) Explain different constituents of food. (10 marks)
- c) Suggest and explain a suitable method of cooking the following foods;
 - i. Tough cuts of meat
 - ii. Bread rolls
 - iii. Tomatoes
 - iv. Chicken
 - v. Pancakes
 - vi. Doughnuts
 - vii. Chapatti (7 marks)