



MACHAKOS UNIVERSITY

University Examinations for 2021/2022 Academic Year

DIRECTORATE OF TVET

SECOND YEAR FIRST TERM EXAMINATION FOR
DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT
FOOD COMMODITIES

DATE: 25/7/2022

TIME: 11.30-2.30 PM

INSTRUCTIONS

THE PAPER CONSISTS OF TWO SECTIONS; A AND B .

SECTION A: ANSWER ALL QUESTIONS IN THIS SECTION (40MARKS)

1. a) Define the following terms as used in food commodities as subject. (10 marks)
 - i. Food
 - ii. Food commodities
 - iii. Meat
 - iv. Beef
 - v. Lamb
 - vi. Offal
- b) State nine offals that are gotten when an animal is slaughtered (9 marks)
- c) Suggest an appropriate dish for each dish of the following sauces. (5 marks)
- c) Distinguish suet from dripping (4 marks)
- d) Highlight four qualities to look for when buying liver for production. (4 marks)
- e) State five food value of the liver during production (8 marks)

SECTION B: ANSWER ANY THREE (3) QUESTIONS IN THIS SECTION. (60 MARKS)

2. a) List three ways of tenderizing meat during production. (3 marks)
- b) Illustrate hind quarter parts of meat cuts a cow with an aid of a diagram. (9 marks)
- c) Highlight four objectives of pricing in food and beverage control (4 marks)
- d) State four types of processed milk as a commodity in food production. (4 marks)
- 3 a) Suggest an appropriate dish for each of the following sauces. (10 marks)
- i. Piquant sauce
- ii. Brown onion sauce
- iii. Roast Gravy
- iv. Curry sauce
- b) State five essential factors to consider when buying fish as one of food commodities in production. (5 marks)
- c) Highlight five possible methods which can be used in production of eggs dishes as a commodity (5 marks)
4. a) State five ways of how cereals can be used during food production. (5 marks)
- b) Highlight five storage conditions of milk and milk products as food commodities in production. (5 marks)
- c) Explain five uses of vegetables as a food commodity in production (10 marks)
- 5) a) State three main types of rice used as a food commodity during production.(3 marks)
- b) Explain five techniques associated with poultry as a commodity during production process. (10 marks)
- c) Highlight two uses of butter as a commodity in food production (2 marks)
- d) Distinguish between white fish and oily fish as a food commodity (5 marks)
6. a) Explain the grading of chicken as a commodity in food production. (10 marks)
- b) Explain the parts of an egg with an aid of a diagram. (10 marks)
7. a) State the grading of eggs as a commodity in food production. (4 marks)
- b) Highlight five points to observe for proper storage of game meat during production. (5 marks)
- c) Explain three functions of eggs during food production (6 marks)

d) Explain five methods of preserving fish as a commodity in production (10 marks)