



MACHAKOS UNIVERSITY

University Examinations for 2021/2022 Academic Year

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

THIRD YEAR SPECIAL /SUPPLEMENTARY EXAMINATION FOR

BACHELOR OF SCIENCE (HOSPITALITY AND TOURISM MANAGEMENT)

BHT 316-3:-FOOD PRODUCTION LAB II

DATE: _____

TIME: _____

INSTRUCTIONS: Answer Question One (Compulsory) and any other Two questions

SECTION A (30 MARKS)

1. (a) Define the following culinary terms (10 marks).
 - i. Fricassee'
 - ii. Bouquet garni
 - iii. Sealing
 - iv. Goulash
 - v. Mire'poix
- (b) State any five types of menus (5 marks).
- (c) Highlight five factors to consider when costing a dish (5 marks).
- (d) Identify any five classes of soups and give an example in each case. (5 marks)

SECTION B (40 MARKS): Choose any TWO questions

- 2 (a). Differentiate between herbs and spices (4 marks).
- (b). Describe any three types of pantries (6 marks).
- (c). Explain five classes of desserts (10 marks).
- 3 (a). Outline five methods of making cake mixtures and give an example of a cake that can be made with each mixture (10 marks).
- (b). Describe five disadvantages of convenience foods (10 marks).
- 4 (a). Explain five methods of tenderizing meat (10 marks).
- (b). Identify five points on the choice of fish (10 marks).

5 (a). Outline five rules for making salads (10 marks).

(b). Highlight five points to observe when planning meals for strict vegetarians (10 marks).