

University Examinations 2017/2018

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT DEPARTMENT HOSPITALITY MANAGEMENT SECOND YEAR FIRST SEMESTER EXAMINATION FOR BACHELOR OF SCIENCE IN HOSPITALITY AND TOURISM MANAGEMENT

FOOD AND BEVERAGE PRODUCTION LAB 1	
DATE: 29/11/2017	TIME:
INSTRUCTIONS	
8.30 a.m - 9.00 a.m - PREVIOUS PREPARATION	(30 mins)
9.00 a.m – 12.30 p.m - PRODUCTION	(3 ¹ / ₂ hours)
1.00 p.m - 2.00 p.m - PRESENTATION	(1 hour)
This paper consists of six(6) tests on 3-course meals plus coffee.	The questions are to be balloted
in groups of twos [3] days before the actual exam to facilitate planning.	
Each group must cater for FOUR (4) customers. Each Recipe must include the following;	
1. Title of the dish.	
2. A list of all the ingredients to use in the preparation and cooking of the dish	
3. Number of portions to be produced.	

4. Method/procedure of preparing and cooking the dish.

NOTE:

- a) Candidates are allowed to use reference materials e.g text books and recipe cards..
- b) The RECIPES will be used as a guide during the production session.
- c) If you DO NOT plan, prepare, cook and present quantities for FOUR (4) you will be
 DISQUALIFIED.

TEST ONE.

Prepare, produce and present a THREE (3) course meal with coffee for FOUR (4) members of the Kenya Women Federation attending a workshop in Nairobi.

The following dishes must be cooked and presented for service.

Tomato Soup/croutons Chicken Maryland/Roast Gravy Duchess Potatoes Mixed Vegetables Fruit Compote Black Coffee

TEST TWO

Prepare, produce and present a THREE (3) course meal with coffee for FOUR (4) participants of the Youth National Forum held in Mombasa.

The following dishes must be cooked and be presented for service.

Minestrone Soup Skewed Beef/Gravy Coconut Rice Creamed Spinach Pancake with Jam Black Coffee

TEST THREE

Prepare, produce and present a THREE (3) course meal with coffee for FOUR (4) Members of Kenya Tourist Board meeting at the Bomas of Kenya.

The following dishes must be cooked and presented for service:

Vegetable Soup/bread roll Fried Fish/Tarter Sauce Ugali Balls Steamed Spinach Lemon cake/Lemon Sauce Black Coffee

TEST FOUR

Prepare, produce and present a THREE (3) course meal with coffee for FOUR (4) participants of Standard chartered Marathon.

The following dishes must be cooked and presented for service.

Pumpkin Soup/Croutons Brown Beef Stew Chapati enriched with carrots Buttered Green Peas Banana Fritters Black Coffee

TEST FIVE

Prepare, produce and present a THREE (3) Course meal with coffee for FOUR (4) members of The Parliamentary select committe on elections meeting in Naivasha.

The following dishes must be cooked and presented for service.

Cream of Mushroom soup/Croutons Roast Leg of Lamb/Gravy Roast Potato Wedges Mixed Vegetables Black forest cake/ custard sauce Black Coffee

TEST SIX

Prepare, produce and present a THREE (3) Course meal with coffee for FOUR (4) members of The Independent Electoral and Boundaries Commission on the re-elections meeting in Nairobi. The following dishes must be cooked and presented for service.

Potato Salad Stuffed Chicken /Tomato Sauce Tumeric Rice Fried Kales Mango Mousse Black Coffee