



# MACHAKOS UNIVERSITY

University Examinations 2016/2017

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT HOSPITALITY MANAGEMENT

FIRST YEAR SECOND SEMESTER EXAMINATION FOR DIPLOMA IN  
HOSPITALITY AND TOURISM MANAGEMENT

**BHT 022: PRODUCTION PRACTICE**

**DATE: 2/6/2017**

**TIME: 2.00-4.00 PM**

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## INSTRUCTIONS

*Answer all questions*

1. a) Explain five instances when you wash your hands when handling food and beverages. (10 marks)
- b) Explain the process of blanching meat. (5 marks)
- c) Name five foods that can be deep fried. (5 marks)
2. a) List five ingredients used to thicken sauces. (5 marks)
- b) List five seasoning and flavouring agents. (5 marks)
3. a) States any five-portion control equipment used in preparation and presentation of food. (5 marks)
- b) Identify Ten activities you may carry out during previous preparation in production. (10 marks)
4. a) Describe three methods of tenderizing meat (5 marks)
- b) Discuss five control measures a chef should observe during boiling of foods. (10 marks)



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**BHT 022A: PRODUCTION THEORY**

**DATE: 2/6/2017**

**TIME: 8.30-10.30 AM**

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## INSTRUCTIONS

- This paper consists of Two Sections (A&B)
- Section A is compulsory
- Attempt any two questions from Section B

## SECTION A (30 MARKS)

1. a) Define the following terms (10 marks)
  - i. Concasse
  - ii. Offal
  - iii. Blanch
  - iv. Topping and tailing
- b) Name three types of fish (3 marks)
- c) State seven sources of meat and specify the name used to identify each source. (7 marks)
- d) Name two types of tissue trimmed from meat during preparation. (2 marks)
- e) Outline four characteristics of a recipe. (5 marks)
- f) State three reasons for keeping knives sharp (3 marks)

**SECTION B (40 MARKS)**

2. a) Explain five methods that can be used to cook fish (10 marks)  
b) Describe five basic preparation methods for vegetables (10 marks)
- 3 a) Describe five cuts of fish (10 marks)  
b) Describe five uses of chicken in cookery (10 marks)
- 4 a) Giving examples in each case, discuss five methods of cooking meat (10 marks)  
b) Explain five techniques associated with preparation of poultry (10 marks)
- 5 a) Explain the preparation procedure for large fresh water fish (10 marks)  
b) Describe five catering uses of vegetables (10 marks)