



MACHAKOS UNIVERSITY

University Examinations 2018/2019

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

FIRST YEAR SECOND SEMESTER EXAMINATION FOR

CERTIFICATE IN HOSPITALITY AND TOURISM MANAGEMENT

FOOD PRODUCTION LAB II

DATE: 23/4/2019

TIME: 8.30-10.30 AM

INSTRUCTIONS

Answer Question One and Any Other Two Questions

1. a) Explain FIVE factors to consider while purchasing chicken (10 marks)
- b) As a chef in the kitchen, Explain FIVE food hygiene rules to be emphasized to avoid food contamination in the kitchen (10 marks)
- c) Write out the course content of a table d'hote dinner menu (10 marks)
2. a) Highlight Five ingredients required while preparing mayonnaise sauce (5 marks)
- b) State FIVE reasons why mayonnaise curdle while preparing (5 marks)
- c) State FIVE guidelines to have in mind while grilling meat in a charcoal jiko (5 marks)
- d) State FIVE ways chef can thicken food while preparing in the kitchen (5 marks)
3. a) As a pastry chef in a FIVE star hotels, illustrate to your new staffs on how to prepare bread rolls, listing down the ingredients, measurement and procedural steps. (15 marks)
- b) State FIVE precautions to observe while preparing bread rolls (5 marks)
4. a) Explain FIVE items an Executive chef needs to check and brief staffs before commencement of duties in the kitchen (10 marks)

- b) Describe FIVE control measure a chef in the kitchen needs to emphasis to staffs (10 marks)
- 5. a) With the Aid of a diagram identify TEN ways of cutting vegetables in the kitchen (10 marks)
- b) Explain five safety precaution to have in mind while deep-frying foods (10 marks)