



MACHAKOS UNIVERSITY

University Examinations 2018/2019

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

FIRST YEAR SECOND SEMESTER EXAMINATION FOR

DIPLOMA IN HOSPITALITY TOURISM MANAGEMENT

PRODUCTION LAB II

DATE: 23/4/2019

TIME: 2.00-4.00 PM

INSTRUCTIONS

Answer Question One and Any Other Two Questions

QUESTION ONE (30 MARKS)

- a) Describe three ways frying fish (9 marks)
- b) Name four ingredients used in making mayonnaise (4 marks)
- c) Suggest a suitable method for coking the following food (5 marks)
 - i. Tough cuts of meat
 - ii. Bread rolls
 - iii. Chicken
 - iv. Doughnuts
- d) Giving two example of each distinguish between organic and inorganic refuse (6 marks)
- e) State seven factor to consider when selecting cooking methods (6 marks)

QUESTION TWO (20 MARKS)

- a) Explain five cause of cloudiness in a consommé (10 marks)
- b) Describe five characteristic of kitchen personnel (10 marks)

QUESTION THREE (20 MARKS)

- a) Explain five reasons for cooking food (10 marks)
- b) Giving examples in each case, explain five method of cooking meat (10 marks)

QUESTION FOUR (20 MARKS)

- a) Draw a menu for a three course meal to be served during a luncheon (10 marks)
- b) Describe five points to consider when using fuel and energy (10 marks)

QUESTION FIVE (20 MARKS)

- a) Explain seven safety hazards in the kitchen (14 marks)
- b) Identify six color coded chopping boards (6 marks)