



MACHAKOS UNIVERSITY

University Examinations 2018/2019

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

FIRST YEAR SECOND SEMESTER EXAMINATION FOR

DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT

2402/204: FOOD PRODUCTION MANAGEMENT THEORY

DATE: 16/4/2019

TIME: 8.30-11.30 AM

INSTRUCTIONS

Answer Question One and Any Other Two Questions

QUESTION ONE (30 MARKS)

- a) Define the following culinary terms:
- Fricasse
 - Caramel
 - Glaze
 - Souffle
 - Canape (10 marks)
- b) Highlight FIVE mistake found in a menu copy (5 marks)
- c) Differentiate the following terms:
- Sterilization and Pasteurization
 - Soup and sauce
 - Cook-chill and cook-freeze
 - Steaming and boiling (8 marks)
- d) State Four rules for pastry making. (4 marks)

- e) Rodents can be a menace to a certain establishment. List six methods of control them. (3 marks)

QUESTION TWO (20 MARKS)

- a) Highlight five importance of standard recipe. (5 marks)
- b) outline three unique characteristics of each of the following ethnic cooking:
- i. French
 - ii. Chinese
 - iii. Italian
 - iv. Mexican
 - v. West African (15 marks)

QUESTION THREE (20 MARKS)

- a) Define the term 'sousvide' cooking (2 marks)
- b) State Six advantages of sousvide cooking (6 marks)
- c) Draw out a table showing the following
- i. Three major nutrients in a balanced diet
 - ii. Their sources
 - iii. Their uses in the body (12 marks)

QUESTION FOUR (20 MARKS)

- a) Explain five factors that have led to the growth of fast food outlets. (10 marks)
- b) Explain five control measures the head chef would emphasize in a brief to new kitchen brigade. (10 marks)

QUESTION FIVE (20 MARKS)

- a) Outline four disadvantages of using pre-planned menus. (4 marks)
- b) Explain four methods of food preservation. (8 marks)
- c) Explain four points to consider when planning a duty Rota. (8 marks)