



# MACHAKOS UNIVERSITY

University Examinations 2020/2021 Academic Year

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

THIRD YEAR FIRST SEMESTER EXAMINATION FOR

BACHELOR OF SCIENCE (HOSPITALITY AND TOURISM MANAGEMENT)

HTM 316-3 FOOD PRODUCTION LAB 11

DATE: 31/3/2021

TIME: 2.00-4.00 PM

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## INSTRUCTIONS

This paper consist of FIVE Questions

Answer Question One (Compulsory) and any other Two questions

### SECTION A (COMPULSORY)

#### QUESTION ONE (30 MARKS)

- a) Imagine you work in a restaurant that always offers a main course vegetarian dish and a healthy option dish. You have been tasked to add a gluten-free dish, without increasing the number of courses in the menu. Find a dish that is vegetarian, gluten-free and a healthy option to add as one of the courses. Come up with a complete menu for your restaurant. (10 marks)
- b) i) State 4 factors to consider when storing eggs (2 marks)  
ii) Name 4 types of sugar used in cake-making (2 marks)  
iii) Highlight 4 disadvantages of microwave oven (4 marks)  
iv) Identify 4 advantages of stewing beef. (2 marks)  
v) State 4 uses of yoghurt in food preparation (2 marks)
- c) Elaborate 4 factors that determine the cooking duration for deep fried foods (4 marks)
- d) Briefly explain 4 reasons for sieving flour before using it in mixtures (4 marks)

**SECTION B – ANSWER ANY TWO QUESTIONS IN THIS SECTION**

**QUESTION TWO (20 MARKS)**

- a) Identify and explain 5 colour coding used for cutting boards and knives (5 marks)
- b) Outline 5 points to bear in mind when choosing cutting boards (5 marks)
- c) State five reasons for coating food with bread crumbs (5 marks)
- d) Discuss 5 things chefs do to ensure there is no loss of portions during production. (5 marks)

**QUESTION THREE (20 MARKS)**

- a) In Swahili delight you have been appointed with a team to analyze factors that influence food choices. This is to help your facility to improve on its menu and increase the customer base. Discuss five (5) factors of food choices that influence a customer. (10 marks)
- b) When selecting a recipe for production what factors are considered before making a choice? Explain five (5) factors that should be considered. (10 marks)

**QUESTION FOUR (20 MARKS)**

- a) Highlight four disadvantages of using standard recipes. (2 marks)
- b) Identify the eight columns in a costing sheet. (8 marks)
- c) Describe the procedure (recipe) of cooking pillaff rice. (10 marks)

**QUESTION FIVE (20 MARKS)**

Choose a month of the year. Find out what food products are in season in Machakos County for that month. Include at least one healthy option dish. Create a table d'hôte lunch menu so that it uses mainly fresh food that is in season during that month.