



MACHAKOS UNIVERSITY

University Examinations 2018/2019

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

FIRST YEAR FIRST SEMESTER EXAMINATION FOR

CERTIFICATE IN FOOD AND BEVERAGE PRODUCTION (TVET)

FOOD AND BEVERAGE PRODUCTION THEORY

DATE: 15/4/2019

TIME:8.30-10.30 AM

INSTRUCTIONS

Answer Question One and Any Other Two Questions

1. a) Define the following terms; (10 marks)
 - i. Baking
 - ii. Stewing
 - iii. Soup
 - iv. Sauce
 - v. Herbs
- b) State FIVE preparation methods for meat. (5 marks)
- c) Enumerate FIVE responsibilities of a Chef de cuisine. (5 marks)
- d) State FIVE uses of herbs in food production. (5 marks)
- e) State FIVE guidelines to observe when preparing stocks. (5 marks)
2. a) Explain FIVE factors to consider in selecting vegetables. (10 marks)
- b) Outline TEN key components of a recipe. (10 marks)
3. a) Explain FIVE factors to consider when selecting animal proteins. (10 marks)
- b) Explain FIVE guidelines for presentation of starch dishes. (10 marks)
4. a) Explain FIVE reasons for cooking food. (10 marks)

- b) Explain FIVE control measures the headchef would emphasise in a brief to new kitchen brigade. (10 marks)
- 5 a) Describe FIVE methods for preserving vegetables. (10 marks)
- b) Explain Five qualities of a well prepared salad. (10 marks)