



# MACHAKOS UNIVERSITY

University Examinations 2018/2019

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

FIRST YEAR FIRST SEMESTER EXAMINATION FOR

ARTISAN IN FOOD AND BEVERAGE PRODUCTION (TVET)

FOOD AND BEVERAGE PRODUCTION THEORY

DATE: 18/4/2019

TIME: 11.30-2.30 PM

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## INSTRUCTIONS

**Answer Question One and Any Other Two Questions**

1. a) Define the following terms: (10 marks)
  - i. Food production
  - ii. Baking
  - iii. Stewing
  - iv. Nutrition
  - v. Recipe
- b) State FIVE responsibilities of a head chef. (5 marks)
- c) State FIVE functions of nutrients in the body. (5 marks)
- d) State FIVE reasons for cooking food. (5 marks)
- e) State FIVE preparation methods for meat. (5 marks)
2. a) Explain FIVE guidelines when deep-frying food. (10 marks)
- b) Outline TEN components of a recipe. (10 marks)
3. a) Explain FIVE methods of preserving food. (10 marks)
- b) Classify vegetables giving each case three examples. (10 marks)
4. a) Explain FIVE points to observe when purchasing plant proteins. (10 marks)
- b) Describe the effects of cooking on starch. (10 marks)
5. a) Explain FIVE points to observe when purchasing animal proteins. (10 marks)
- b) Describe the effects of cooking on proteins. (10 marks)