



MACHAKOS UNIVERSITY

University Examinations 2018/2019

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

FIRST YEAR SECOND SEMESTER EXAMINATION FOR

CERTIFICATE IN HOSPITALITY AND TOURISM MANAGEMENT

FOOD PRODUCTION LAB II

DATE: 23/4/2019

TIME: 8.30-10.30 AM

INSTRUCTIONS

Answer Question One and Any Other Two Questions

1. a) Explain FIVE factors to consider while purchasing chicken (10 marks)
- b) As a chef in the kitchen, Explain FIVE food hygiene rules to be emphasized to avoid food contamination in the kitchen (10 marks)
- c) Write out the course content of a table d'hote dinner menu (10 marks)
2. a) Highlight Five ingredients required while preparing mayonnaise sauce (5 marks)
- b) State FIVE reasons why mayonnaise curdle while preparing (5 marks)
- c) State FIVE guidelines to have in mind while grilling meat in a charcoal jiko (5 marks)
- d) State FIVE ways chef can thicken food while preparing in the kitchen (5 marks)
3. a) As a pastry chef in a FIVE star hotels, illustrate to your new staffs on how to prepare bread rolls, listing down the ingredients, measurement and procedural steps. (15 marks)
- b) State FIVE precautions to observe while preparing bread rolls (5 marks)
4. a) Explain FIVE items a Executive chef needs to check and brief staffs before commencement of duties in the kitchen (10 marks)

- b) Describe FIVE control measure a chef in the kitchen needs to emphasis to staffs (10 marks)
- 5. a) With the Aid of a diagram identify TEN ways of cutting vegetables in the kitchen (10 marks)
- b) Explain five safety precaution to have in mind while deep-frying foods (10 marks)