



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 PRODUCTION (TVET)

2802/103: FOOD AND BEVERAGE PRODUCTION THEORY

DATE: 15/4/2019

TIME: 8.30-10.30 AM

INSTRUCTIONS

Answer Question One and Any Other Two Questions

QUESTION ONE (30 MARKS)

- a) Define the following terms (6 marks)
- Bouquet garni
 - Marinade
 - Seal
- b) Name four kitchen equipment used In food preparation (4 marks)
- c) State three factors to consider when selecting plant proteins (3 marks)
- d) State five purpose of kitchen organization (5 marks)
- e) Name five types of fire extinguishers and colour code of each (5 marks)
- f) List three ways in which water contamination occurs (3 marks)
- g) State four components of a recipe (4 marks)

QUESTION TWO (20 MARKS)

- a) Explain five control measures the head chef would emphasize when briefing new kitchen brigade (10 marks)

- b) Describe five reasons for coating food before deep frying (10 marks)

QUESTION THREE (20 MARKS)

- a) Explain five methods of refuse disposal (10 marks)
- b) Describe five safety requirements in catering premises (10 marks)

QUESTION FOUR (20 MARKS)

- a) Describe the procedure of the production of yeast mixtures (10 marks)
- b) Explain five uses of herbs, spices and condiments (10 marks)

QUESTION FIVE (20 MARKS)

- a) Explain five uses of sauces (10 marks)
- b) Describe five qualities of kitchen personnel (10 marks)