



MACHAKOS UNIVERSITY

University Examinations 2018/2019

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

FIRST YEAR SECOND SEMESTER EXAMINATION FOR

DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT

FOOD COMMODITIES

DATE: 18/4/2019

TIME: 8.30-11.30 AM

INSTRUCTIONS

This paper consists of two sections A and B.

- (i) Answer all the questions in section A and any two questions in section B.

SECTION A

QUESTION ONE (30 MARKS)

- a) Define the following terms
- i. herbs
 - ii. spice
 - iii. condiments
 - iv. commodities
 - v. offals (10 marks)
- b) State FIVE qualities of vegetables a chef should consider before purchasing vegetables (5 marks)
- c) Explain FIVE types of chicken used in the kitchen to prepare food (10 marks)
- d) Highlight FIVE classification of fruits used in catering industry (5 marks)

QUESTION TWO (20 MARKS)

- a) Explain FIVE factors to consider while purchasing fruits (10 marks)

- b) Describe the classification of vegetables giving TWO examples (10 marks)

QUESTION THREE (20 MARKS)

- a) With an aid of a diagram, draw a beef carcass showing the following cuts (10 marks)
- i. Topside
 - ii. Rump
 - iii. fillet
 - iv. shin
 - v. chuck
- b) In a above indicate the appropriate method of cooking (5 marks)
- c) State FIVE factors to consider while purchasing pulses (5 marks)

QUESTION FOUR (20 MARKS)

- a) State FOUR factors to consider while purchasing fish (4 marks)
- b) Explain SIX cuts of fish a chef in the kitchen uses to prepare fish (12 marks)
- c) Explain briefly four classification of herbs used in catering industry (4 marks)

QUESTION FIVE (20 MARKS)

- a) Explain FIVE types of condiments and in each state two examples (10 marks)
- b) Explain FIVE types of sauces used for flavouring food in the kitchen. (10 marks)