



MACHAKOS UNIVERSITY COLLEGE

(A Constituent College of Kenyatta University)
University Examinations for 2015/2016 Academic Year

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

FIRST SEMESTER EXAMINATION FOR DEGREE IN BACHELOR OF SCIENCE IN
HOSPITALITY AND TOURISM MANAGEMENT

HTM 212: FOOD PRODUCTION LAB I

DATE: 4/8/2016

TIME: 8:30 – 10:30 AM

INSTRUCTIONS.

- ✓ Attempt All Questions in Section A & Two in Section B.

SECTION A- ATTEMPT ALL QUESTIONS (30 MARKS)

1. a) Define the following terms:
 - i. Sauce. (2 marks each)
 - ii. Stock. (2 marks each)
- b) Outline the behavioral characteristics that a food production handler should develop and maintain to achieve the highest standards of professionalism. (10 marks)
- c) List the essential ingredients of the following food products:
 - i. Mirepoix. (2 marks each)
 - ii. Bourquet garni. (2 marks each)
- e) Explain the process of blanching bones for preparation of stock. (5 marks)
- f) Elaborate on the procedure of making a roux. (5 marks)
- g) Match the following sections of the kitchen with the appropriate chefs:

CHEF	SECTION
1. Poissonnier	
2. Gardemanger	

(2 marks)

SECTION B-ATTEMPT ANY TWO (40 MARKS)

2. Write short notes on the following cooking methods:
 - a) Boiling.
 - b) Steaming.
 - c) Stewing.
 - d) Baking
 - e) Roasting. (4 marks each)
3.
 - a) Using a sketch drawing, draw up a standard recipe to include format and content. (10 marks)
 - b) Explain the importance of costing and pricing menus. (10 marks)
4.
 - a) Explain any FIVE factors to consider when planning menus. (5 marks)
 - b) Describe any FIVE factors which influence the design and planning of the kitchen. (10 marks)
 - c) List TEN contents of a First Aid Kit. (5 marks)
5.
 - a) Why is knowledge of safety hazards important to kitchen personnel. (10 marks)
 - b) Identify any TEN probable accidents in the kitchen. (10 marks)