



MACHAKOS UNIVERSITY

University Examinations 2019/2020 Academic Year

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

SECOND YEAR FIRST SEMESTER EXAMINATION FOR

BACHELOR OF SCIENCE IN HOSPITALITY AND TOURISM MANAGEMENT

HTM 212-2- FOOD PRODUCTION LAB I

DATE: 6/12/2019

TIME: 2.00-4.00 PM

INSTRUCTIONS.

Section A: Answer All Questions in this Section (30 Marks)

QUESTION ONE (30 MARKS)

Design a 3-course meal (menu) suitable for each of the following categories of customers.

- a) Students on a hiking Event (10 marks)
- b) Machakos University Board Members (10 marks)
- c) An old couple celebrating their 90th wedding anniversary. (10 marks)

Section B: Answer any 2 Questions in this Section (40 Marks)

QUESTION TWO (20 MARKS)

- a) Identify and write down any recipe of your choice. In the recipe include the following; List of ingredients, Yield, cooking equipment, cooking temperatures and the method of preparation (15 marks)
- b) Outline any 5 appetizers that can be used as starters in meal. (5 marks)

QUESTION THREE (20 MARKS)

- a) As a food and beverage manager in your hotel, explain the hygiene factors you will ensure under the following headings
 - i. Kitchen hygiene (5 marks)
 - ii. Food hygiene (5 marks)
 - iii. Personal hygiene (5 marks)

- b) Explain how you would preserve nutrients while preparing and cooking fresh vegetables. (5 marks)

QUESTION FOUR (20 MARKS)

- a) Identify the 5 sections of a modern kitchen in a five star hotel. (5 marks)
- b) Outline any 8 large equipment that are used for mass production in a busy food and beverage production unit. (8 marks)
- c) Briefly outline the role of an executive chef in the hotel. (7 marks)

QUESTION FIVE (20 MARKS)

- a) Explain any 3 techniques that can be applied during the preparation and cooking of each of the following dishes to ensure the final product is of good quality in terms of taste, consistency and appearance.
- i. Beef Stew (5 marks)
 - ii. Deep Fried Fish Fillet (5 marks)
- b) Identify 2 examples of each of the following courses;
- i. Cold Desserts (2 marks)
 - ii. Hot Desserts (2 marks)
 - iii. Cold Soups (2 marks)
 - iv. Hot Soups (2 marks)
 - v. Cold salads (2 marks)