



MACHAKOS UNIVERSITY

University Examinations for 2022/2023 Academic Year

**SCHOOL OF BUSINESS, ECONOMICS AND HOSPITALITY AND TOURISM
MANAGEMENT**

DEPARTMENT OF HOSPITALITY MANAGEMENT

THIRD YEAR FIRST SEMESTER EXAMINATION FOR

BACHELOR OF SCIENCE (HOSPITALITY AND TOURISM MANAGEMENT)

BHT316-3 FOOD PRODUCTION LAB II

DATE:

TIME:

INSTRUCTIONS: Answer Question **One** (Compulsory) and any other **Two** questions

QUESTION ONE (COMPULSORY) (30 MARKS)

- a) Plan, prepare, and cost 2 different menus of three- course-menu for 24 Art-Martial Artists during the launching of their New Album. (12 marks)
- b) Analyse the process of blanching bones for preparation of stock. (5 marks)
- c) Describe FIVE ways in which tough cuts of meat can be made tender. (5 marks)
- d) Outline the behavioral characteristics that that a food production handler should develop and maintain to achieve the highest standards of professionalism. (8 marks)

QUESTION TWO (20 MARKS)

- a) Elaborate FIVE (5) methods of waste disposal used in hotel establishments. (10 marks)
- b) Demonstrate FIVE (5) ways on how HACCP Concept is used in the kitchen. (10 marks)

QUESTION THREE (20 MARKS)

- a) While giving relevant examples, explain the meaning of cross contamination. (4 marks)
- b) Elaborate on the 3 main types of cross contamination in a kitchen. (6 marks)
- c) Discuss FIVE ways in which tough cuts of meat can be made tender. (5 marks)

QUESTION FOUR (20 MARKS)

- a) In Swahili delight you have been appointed with a team to analyze factors that influence food choices. This is to help your facility to improve on its menu and increase the

customer base. Discuss five food choices influences for any customer.
(10 marks)

- b) When selecting a recipe for production what factors are considered before making a choice? Explain five factors that should be considered. (10 marks)

QUESTION FIVE (20 MARKS)

The world is becoming a global village. Many tourists who travel around want to sample different foods from different regions. Discuss five (5) emerging trends and give examples for the rise of travel to sample different cuisines. (20marks)