



MACHAKOS UNIVERSITY

University Examinations for 2018/2019 Academic Year

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

FIRST YEAR SPECIAL/SUPPLEMENTARY EXAMINATION FOR

DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT

DHTM 020A: FOOD PRODUCTION LAB 2

DATE: 25/9/2019

TIME: 8:30 -10:30 AM

INSTRUCTIONS:

- (i) This paper consists of two sections A and B.
 - (ii) Answer all the questions in section A and any two questions in section B.
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- 1.
 - a) Explain FIVE factors to consider while purchasing chicken (10 marks)
 - b) As a chef in the kitchen, Explain FIVE food hygiene rules to be emphasizes to avoid food contamination in the kitchen (10 marks)
 - c) Write out the course content of a table d'hôte dinner menu (10 marks)
 - 2.
 - a) Highlight Five ingredients required while preparing mayonnaise sauce(5 marrks)
 - b) State FIVE reasons why mayonnaise curdle while preparing. (5 marks)
 - c) State FIVE guidelines to have in mind while grilling meat in a charcoal jiko (5 marks)
 - d) State FIVE ways chef can thicked the food while preparing in the kitchen. (5 marks)
 - 3.
 - a) As a pastry chef in a FIVE star hotels, illustrate to your new staffs on how to

prepare breadrolls,listing down the ingredients, measurement and procedural steps
(15 marks)

- b) State FIVE precautions to observe while preparing bread rolls. (5 marks)
- 4.
- a) Explain FIVE items a Executive chef needs to check and brief staffs before commencement of duties in the kitchen. (10 marks)
 - b) Describe FIVE control measures a chef in the kitchen needs to emphasis to staffs (10 marks)
- 5.
- a) With the Aid of a diagram identify TEN ways of cutting vegetables in the kitchen (10 marks)
 - b) Explain five safety precautions to have in mind while deep-frying foods. (10 marks)