



MACHAKOS UNIVERSITY

University Examinations 2018/2019

SCHOOL OF HOSPITALITY & TOURISM

DEPARTMENT OF HOSPITALITY MANAGEMENT

FIRST YEAR SPECIAL/SUPPLEMENTARY EXAMINATION FOR

DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT

DHTM 016: FOOD PRODUCTION THEORY 1

DATE: 23/7/2019

TIME: 2:00 – 4:00 pm

INSTRUCTION

- (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.

SECTION A

- 1 a) Explain THREE importance of a kitchen organization in an establishment
(6 marks)
- b) Highlight FIVE factors to consider when selecting cooking method (5 marks)
- c) State FOUR foods that can be cooked by braised method of cooking (2 marks)
- d) Highlight FIVE factors to consider while purchasing and storing
vegetables (5 marks)
- e) Explain FOUR duties done in the cold area kitchen section (8 marks)
- f) State FIVE disadvantages of conveniences food in a hotel (5 marks)

SECTION B: ANSWER ANY OTHER TWO QUESTIONS

- 2 a) With the aid of a diagram illustrate FOUR types of kitchen layout and
Explain (12 marks)
- b) As a consultancy in a certain hotel, Explain FOUR factors to consider to achieve
maximum efficiency, while planning a kitchen layout. (8 marks)

- 3 a) State three classification of kitchen equipment and in each give two Examples. (6 marks)
- b) Highlight the correct use of the following color coded chopping board(6 marks)
- i) Yellow
 - ii) Red
 - iii) White
 - iv) Blue
 - v) Green
 - vi) Brown
- c) Explain four factors to consider while purchasing kitchen equipment (8 marks).
4. a) Define the following terms (6 marks)
- i) Sauce
 - ii) Stock
 - iii) Soup
- b) Explain four key points to remember when making stocks (8 marks)
- c) Highlight six types of knives and their uses (6 marks)
- 5) State the work related to each of the following sections (10 marks)
- i) Larder section
 - ii) Saucier section
 - iii) Rotisseur section
 - iv) Pâtissier section
 - vi_ Entremettier section
- b) Highlight FIVE types of internal organs of an animal that can be used in the kitchen for food preparation. (5 marks)
- c) State the use of the following kitchen equipment (5 marks)
- i) Salamander bratt pan
 - ii) Bain marie
 - iii) Coriander
 - iv) Fish slice

- v) Bratt pan
 - d) Illustrate a work schedule for the production of a three course meal (10 marks)
- 5.
- a) A fixed menu with a limited choice is popular with most caterers. Explain FIVE reasons for this (10 marks)
 - b) Highlight FIVE mistakes found in a menu copy (5 marks)
 - c) State FIVE factors to consider when planning a menu (5 marks)