



MACHAKOS UNIVERSITY

University Examinations for 2021/2022 Academic Year

DIRECTORATE OF TVET

SECOND YEAR FIRST TERM EXAMINATION FOR

DIPLOMA IN CATERING AND ACCOMODATION

FOOD COMMODITIES

DATE: 25/7/2022

TIME: 8.30-11.30 AM

INSTRUCTIONS

Answer question one and any other three questions

SECTION A (COMPULSORY) (40 MARKS)

1. a) Define the following culinary terms: (10 marks)
- i. Poultry
 - ii. Offal's
 - iii. Singeing
 - iv. Trussing
 - v. Chiseler
- b) State FIVE ways of tenderizing tough cuts of meat. (5 marks)
- c) Identify FIVE cuts of beef. (5 marks)
- d) state FIVE points to consider when purchasing bacon. (5 marks)
- e) State FIVE reasons for coating fish fillet before deep-frying. (5 marks)
- f) Classify game meat giving each case an example. (5 marks)
- g) State FIVE uses of eggs in cookery. (5 marks)

SECTION B (ATTEMPT ANY THREE QUESTIONS) 60 MARKS

2. a) Explain FIVE points to consider when purchasing pork (10 marks)
- b) Identify FIVE indicators of good quality veal. (5 marks)

- c) Highlight FIVE uses of pulses in cookery. (5 marks)
3. a) Explain FIVE methods of preserving fish. (10 marks)
- b) Identify FIVE uses of milk in cookery. (5 marks)
- c) State FIVE types of cream. (5 marks)
- 4 a) Identify FIVE points to note when storing cream. (5 marks)
- b) State Five uses of yoghurt in cookery. (5 marks)
- c) Identify FIVE rules for cooking cheese. (5 marks)
- d) State FIVE uses of butter in cookery. (5 marks)
5. a) Classify vegetables giving each case two examples. (10 marks)
- b) State FIVE points to consider when storing game meat. (5 marks)
- c) Differentiate between white fish and oily fish. (5 marks)