



MACHAKOS UNIVERSITY

University Examinations 2018/2019

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

FIRST YEAR SECOND SEMESTER EXAMINATION FOR

CERTIFICATE IN HOSPITALITY AND TOURISM MANAGEMENT

CHTO: FOOD PRODUCTION THEORY II

DATE: 25/4/2019

TIME: 2.00-4.00 PM

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.

SECTION A

1.
 - a) With the aid of a diagram draw five types of vegetable cut used while preparing food. (10 marks)
 - b) State FIVE qualities of vegetables a chef should consider before purchasing vegetables (5 marks)
 - c) Explain FIVE types of chicken used in the kitchen to prepare food (10 marks)
 - d) Highlight FIVE classification of fruits used in catering industry (5 marks)

SECTION B

2.
 - a) Explain FIVE factors to consider while purchasing fruits (10 marks)
 - b) Describe the classification of vegetables giving TWO examples (10 marks)
3.
 - a) With an aid of a diagram, draw a beef carcass showing the following cuts
 - i. Topside
 - ii. Rump

- iii. fillet
 - iv. shin
 - v. chuck (10 marks)
- 4
- b) In above indicate the appropriate method of cooking (5 marks)
 - a) State FOUR factors to consider while purchasing fish (4 marks)
 - b) Explain SIX cuts of fish a chef in the kitchen uses to prepare fish (12 marks)
 - c) Highlight FOUR types of pastries used to prepare desserts and in each give one example (4 marks)
- 5
- a) Explain FIVE precaution to take while preparing pastries in the kitchen(10 marks)
 - b) Explain FIVE uses of eggs in catering industry (10 marks)