



MACHAKOS UNIVERSITY

University Examinations 2017/2018

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

FIRST YEAR FIRST SEMESTER EXAMINATION FOR CERTIFICATE IN
HOSPITALITY AND TOURISM MANAGEMENT

CHTO 011: PRODUCTION THEORY

DATE: 15/12/2017

TIME: 8:30 – 10:30 AM

INSTRUCTIONS

Answer question one and any other two questions

1. a) Define the following terms (10 marks)
 - i. Bouquet garni
 - ii. Simmer
 - iii. Stock
 - iv. Roux
 - v. Sauce
- b) State five reasons why mayonnaise curdles (5 marks)
- c) List five reasons for coating food before deep frying (5 marks)
- d) State five purposes of kitchen organization (5 marks)
- e) List five advantages of using wood as fuel (5 marks)
2. a) Discuss five factors to consider when choosing fuel (10 marks)
- b) Explain five keys components of a recipe (10 marks)
3. a) Discuss seven factors to consider when planning a menu (14 marks)
- b) Explain three safety precautions to observe when handling knives (6 marks)
4. a) Discuss five reasons for cooking food (10 marks)
- b) Describe five characteristics of kitchen personnel (10 marks)
5. a) Explain five causes of cloudiness in clear soup (10 marks)
- b) Discuss five rules of making stock (10 marks)



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SECOND YEAR SECOND SEMESTER EXAMINATION FOR DIPLOMA IN
HOSPITALITY AND TOURISM MANAGEMENT

DHTM 053: INTRODUCTION TO THE HISTORY OF EAST AFRICA

DATE: 6/12/2017

TIME: 11:00 – 1:00 PM

INSTRUCTIONS

Answer Question One and Any Other Two Questions

1.
 - a) State five reasons why Portuguese came to east Africa. (5 marks)
 - b) Name five prehistoric sites in Kenya (5 marks)
 - c) State five reasons for the coming of the Christian missionaries In Kenya In the 19th century. (5 marks)
 - d) Outline the structure of the Portuguese rule. (5 marks)
 - e) State five effects of international trade. (5 marks)
 - f) Outline five factors that facilitated the coming and settlement of early visitors (Arabs) (5 marks)
2. Describe five positive and five negative results of Portuguese rule in east Africa (20 marks)
3.
 - a) Explain five reasons why Africa is the cradle for mankind (10 marks)
 - b) Explain five reasons why the Oman Arabs come to east Africa (10 marks)
4.
 - a) Describe six problems faced during the building of the railway (12 marks)
 - b) The struggle for independence in Kenya led to the formation of labour trade union of east Africa. Explain four grievances that the workers raised (8 marks)
5.
 - a) Explain six problems experienced by missionaries in Kenya (12 marks)
 - b) Explain four factors which contributed to the rise and growth of the coastal city state. (8 marks)



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HOSPITALITY AND TOURISM MANAGEMENT

BHT 022A: PRODUCTION THEORY

DATE: 6/12/2017

TIME: 8:30 – 10:30 AM

INSTRUCTIONS

Answer question one and any other two questions

1.
 - a) Define the following terms (10 marks)
 - i. Offal
 - ii. Concasse
 - iii. Blanch
 - iv. Topping and tailing
 - v. Broilers
 - b) Name three types of fish (3 marks)
 - c) State seven sources of meat and specify the name used to identify each source (7 marks)
 - d) Name two types of tissue trimmed from meat during preparation (2 marks)
 - e) State four purchasing qualities of fish (4 marks)
 - f) List four signs of spoiled fat (4 marks)
2.
 - a) Explain five methods that can be used to cook fish (10 marks)
 - b) Discuss five basic preparation methods for vegetables (10 marks)
3.
 - a) Describe five cuts of fish (10 marks)
 - b) Describe five uses of chicken in cookery (10 marks)
4.
 - a) Giving examples in each case, discuss five methods of cooking meat (10 marks)
 - b) Explain five techniques associated with preparation procedure of poultry (10 marks)
5.
 - a) Explain the preparation of large freshwater fish (10 marks)
 - b) Discuss five catering uses of vegetables (10 marks)



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FIRST YEAR SECOND SEMESTER EXAMINATION FOR DIPLOMA IN

HOSPITALITY AND TOURISM MANAGEMENT

DHTM 017: LAUNDRY OPERATIONS

DATE: 6/12/2017

TIME: 2:00 – 4:00 PM

INSTRUCTIONS

Answer question one and any other two questions

1.
 - a) Define the following terms
 - i. Safety
 - ii. Detergent
 - iii. Stain
 - b) State four advantages of dry cleaning (4 marks)
 - c) List three uses of fabric conditioners (3 marks)
 - d) State three reasons for starching articles (3 marks)
 - e) List five effects of insufficient rinsing of clothes and households articles (5 marks)
 - f) Give three reasons why it is important to check and empty pockets before washing garments (3 marks)
 - g) Name six grease solvents (3 marks)
 - h) Describe three types of laundry systems (3 marks)
2.
 - a) Discuss five desirable properties of linen that makes it suitable for use in hotel industry (10 marks)
 - b) Describe five safety precautions to be taken when using an electronic iron (10 marks)
3. Discuss the classification of textile fibers using an appropriate table (20 marks)

- 4 a) Explain five special treatments which can be done to certain fibers before drying of the garments (10 marks)
- b) Explain five desirable qualities of polyester (10 marks)
- 5 a) Using clear diagrams draw wash care tables for the following (6 marks)
- i. Bleach
 - ii. Do not dry clean
 - iii. Dry flat
 - iv. Do not iron
 - v. Drip dry
 - vi. Hand wash
- b) Discuss laundry processes in their correct order (14 marks)