



MACHAKOS UNIVERSITY

University Examinations 2019/2020 Academic Year

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

SECOND YEAR FIRST SEMESTER EXAMINATION FOR

BACHELOR OF SCIENCE IN HOSPITALITY AND TOURISM MANAGEMENT

HTM 212-2- FOOD PRODUCTION LAB I

DATE: 9/12/2019

TIME: 2.00-4.00 PM

INSTRUCTIONS.

Section A: Answer All Questions in this Section (30 Marks)

1. Design a 3-course meal (menu) suitable for each of the following categories of customers.
Pay attention to: nutritive, appearance / colour and balance.
 - a. A couple celebrating their golden jubilee anniversary (10 marks)
 - b. For end year party Machakos university staff (10 marks)
 - c. Machakos University Board Members (10 marks)

Section B: Answer any 2 Questions in this Section (40 Marks)

2.
 - a) Explain any 3 techniques that can be applied during the preparation and cooking of each of the following dishes to ensure the final product is of good quality in terms of taste, consistency and appearance.
 - i. Beef Stew (5 marks)
 - ii. Deep Fried Fish Fillet (5 marks)
 - b) Identify 2 examples of each of the following courses;
 - i. Cold Desserts (2 marks)
 - ii. Hot Desserts (2 marks)
 - iii. Cold Soups (2 marks)
 - iv. Hot Soups (2 marks)
 - v. Cold salads (2 marks)

3. a) As a food and beverage manager in your hotel, explain the factors you will consider in the following cooking methods.
- i. Roasting (5 marks)
 - ii. Deep fat frying (5 marks)
 - iii. Boiling (5 marks)
- b) Explain how you would preserve nutrients while preparing and cooking fresh vegetables. (5 marks)
4. a) Identify any 2 personnel and their duties in a modern kitchen in a five star hotel (5 marks)
- b) Outline any 8 large equipment that are used for mass production in a busy food and beverage production unit. (8 marks)
- c) Briefly outline 7 roles of a Chef de cuisine in the hotel (7 marks)
5. a) Outline any 5 appetizers that can be used as starters in meal. (5 marks)
- b) Write down a sample of a recipe card; using a dish of your choice. (15 marks)