



MACHAKOS UNIVERSITY

University Examinations 2017/2018

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

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

DHTM 027: FOOD PRODUCTION THEORY III

DATE: 19/11/2017

TIME: 11:00 – 1:00 PM

INSTRUCTIONS

- This paper consists of Two Sections A and B
- Section A is Compulsory and carries 30 marks
- Section B has four questions of 20 marks each. Attempt any Two.

SECTION A: (COMPULSORY) (30 MARKS)

- 1 a) Define the following culinary terms (10 marks)
- i. Menu
 - ii. Recipe
 - iii. Deglaze
 - iv. Bouquet garni
 - v. Fricassee'
- b) Identify five essential points to be recorded in a recipe card (5 marks)
- c) State five factors to consider when planning menus (5 marks)
- d) Explain any five problems faced by the catering industry today (10 marks)

SECTION B: ANSWER ANY OTHER TWO QUESTIONS

2. a) Highlight five advantages of standard recipes (10 marks)
- b) Explain five types of menus (10 marks)

3.
 - a) Describe five importance's of menu planning (10 marks)
 - b) Explain five factors to consider when costing and pricing menus (10 marks)
4.
 - a) Explain five factors to consider when compiling menus (10 marks)
 - b) Illustrate a work schedule for the production of a three course meal (10 marks)
5.
 - a) Explain any five preparation methods for local dishes (10 marks)
 - b) Explain five factors to be considered when planning for a function (10 marks)