



MACHAKOS UNIVERSITY

University Examinations 2016/2017

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT HOSPITALITY MANAGEMENT

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

CHTO: PRODUCTION THEORY

DATE: 2/6/2017

TIME: 8.30-10.30 AM

INSTRUCTIONS

Answer Question One and Any Other Two Questions

SECTION A (COMPULSORY) 30 MARKS

1. a) Define the following culinary terms:-
 - i) Fuel
 - ii) Recipe
 - iii) Menu
 - iv) Blanching
 - v) Bouquet garni (10 marks)
- b) State five purposes of kitchen organization (5 marks)
- c) State five advantages of using wood as a source of fuel (5 marks)
- d) Name five equipment found in the kitchen preparation section (pastry area) (5 marks)
- e) Enumerate five responsibilities of a chef de cuisine (5 marks)

SECTION B (ATTEMPT ANY TWO) 40 MARKS

2. a) Explain five essential factors to consider when planning a menu (10 marks)
- b) Describe five factors to consider when designing a kitchen layout (10 marks)

3. a) Explain five factors to consider when purchasing kitchen equipment (10 marks)
 b) Explain five special concerns in the kitchen (10 marks)
4. a) Outline the term standard recipe (2 marks)
 b) Outline eight advantages of using a standard recipe (8 marks)
 c) Classify soups giving each case an example (10 marks)
5. a) State five key components of a recipe (5 marks)
 b) Enumerate five preparation methods for meat (5 marks)
 c) Draw out a strict vegetarian menu (10 marks)



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HOSPITALITY AND TOURISM MANAGEMENT

CHTO: PRODUCTION PRACTICE

DATE: 6/6/2017

TIME: 8.30-10.30 AM

INSTRUCTIONS

Answer all the questions

1. a) Define the following terms
 - i) Stock
 - ii) Soup
 - iii) Sauce
 - iv) Bouquet garni
 - v) Blanch (5 marks)
- b) State five safety precautions to observe when handling knives (5 marks)
2. a) Classify kitchen equipment giving each case two examples (6 marks)
- b) State four reasons for coating food before cooking (4 marks)
3. a) Explain five ways of tenderizing meat (10 marks)
- b) Explain five control measures the head chef would emphasize in a brief to a new kitchen brigade (10 marks)
4. a) Explain five points a head chef would consider when planning a duty rota for kitchen brigade (10 marks)
- b) State five duties of a chef de cuisine (5 marks)
- c) State five guidelines to observe when deep frying food (5 marks)