



MACHAKOS UNIVERSITY

University Examinations 2019/2020 Academic Year

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

**FIRST YEAR SECOND SEMESTER EXAMINATION FOR
CERTIFICATE IN FOOD AND BEVERAGE PRODUCTION (TVET)**

PRODUCTION THEORY

DATE: 24/3/2020

TIME: 11.30-2.30 PM

INSTRUCTIONS

SECTION A(COMPULSORY)40 MARKS

QUESTION ONE

- a) Define the following terms; (10 marks)
- i. Stock
 - ii. Soup
 - iii. Sauce
 - iv. Herb
 - v. Spice
- b) Classify soups giving each case an example. (5 marks)
- c) State FIVE guidelines to observe when preparing stocks. (5 marks)
- d) State FIVE sources of plant proteins. (5 marks)
- e) Highlight TEN preparation methods of starch dishes. (5 marks)
- f) State FIVE uses of sauces in cookery. (5 marks)
- g) Give FIVE points to observe when presenting salads and salad dressings. (5 marks)

SECTION B(ATTEMPT ANY THREE)60 MARKS

QUESTION TWO

- a) Explain the role of the following ingredients in yeast mixtures. (10 marks)
- i. Wheatflour
 - ii. Salt
 - iii. Sugar
 - iv. Liquid
 - v. Fat
- b) Explain FIVE reasons for coating food before deepfrying. (10 marks)

QUESTION THREE

- a) Classify vegetables giving each case FIVE examples. (10 marks)
- b) Explain FIVE guidelines for presentation of starch dishes. (10 marks)

QUESTION FOUR

- a) Explain FIVE factors in selection of vegetables. (10 marks)
- b) Explain TEN points to remember in preparation of pastry products. (10 marks)

QUESTION FIVE

- a) Explain FIVE factors to consider when selecting animal proteins. (10 marks)
- b) Explain the presentation of sandwiches. (10 marks)