



MACHAKOS UNIVERSITY

University Examinations for 2018/2019 Academic Year

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

THIRD YEAR SPECIAL/SUPPLEMENTARY EXAMINATION FOR

DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT

DHTM 020: PRODUCTION THEORY II

DATE: 24/9/2019

TIME: 8:30 – 10:30 AM

INSTRUCTIONS:

- (i) This paper consists of two sections A and B.
 - (ii) Answer all the questions in section A and any two questions in section B.
1. a) Define the following terms
- i) blanching
 - ii) julienné
 - iii) Poultry
 - iv) commodities
 - v) Offals (10 marks)
- b) State FIVE qualities of vegetables a chef should consider before purchasing. (5 marks).
- c) Explain FIVE types of chicken used in hotel to prepare food (10 marks).
- d) Highlight FIVE classification of fruits used in catering industry (5 marks)
2. a) Explain FIVE factors to consider while purchasing fruits (10 marks)
- b) Describe the classification of vegetables giving TWO examples (10 marks)
3. a) With an aid of a diagram, draw a beef carcass showing the following cuts (10 marks)

- i) Topside
 - ii) Rump
 - iii) fillet
 - iv) shin
 - v) chuck
- b) In a above indicate the appropriate method of cooking (5 marks)
- c) State FIVE factors to consider while purchasing pulses (5 marks)
4. a) State FOUR factors to consider while purchasing fish (4 marks)
- b) Explain SIX cuts of fish a chef in the kitchen uses to prepare fish (12 marks)
- c) Highlight FOUR uses of yoghurt in catering industry (4 marks)
5. a) Identify FIVE types of fruits affected by enzymatic browning (10 marks)
- b) Explain FIVE uses of peanuts in catering industry (10 marks)