



MACHAKOS UNIVERSITY

University Examinations 2018/2019

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

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

DHTM 020: FOOD PRODUCTION THEORY II

DATE: 18/4/2019

TIME: 8.30-10.30 AM

INSTRUCTIONS

Answer Question One and Any Other Two Questions

QUESTION ONE (30 MARKS)

- a) State three factors to consider when selecting and storing cloves of garlic (3 marks)
- b) Describe four cuts of vegetables (8 marks)
- c) State five uses of chicken in cookery (5 marks)
- d) State seven sources of meat and specify the names used to identify each source (7 marks)
- e) Name three types of fish (3 marks)
- f) State four purchasing qualities of fresh fish (10 marks)

QUESTION TWO (20 MARKS)

- a) Explain five suitable methods for cooking fish (10 marks)
- b) Describe five basic preparation methods for vegetables (10 marks)

QUESTION THREE (20 MARKS)

- a) Giving examples, describe five methods used to cook Vegetables (10 marks)
- b) Explain the following terms used in preparation of meat dishes (10 marks)

- i. Trimming
- ii. Deboning
- iii. Mannating
- iv. Larding
- v. Sealing

QUESTION FOUR (20 MARKS)

- a) Describe five cuts of fish (10 marks)
- b) Describe the process of blanching meat (10 marks)

QUESTION FIVE (20 MARKS)

- a) Explain the seven techniques associated with preparation procedure of poultry (14 marks)
- b) Giving examples, describe six catering uses of vegetables (3 marks)