



MACHAKOS UNIVERSITY

University Examinations 2016/2017

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT HOSPITALITY MANAGEMENT

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

PRODUCTION THEORY

DATE: 6/6/2017

TIME: 8:30 – 10:30 AM

INSTRUCTIONS

Answer Question One and Any Other Two Questions

SECTION A COMPULSARY.

1. a) Define the following terms:
 - i. Trussing
 - ii. Basting
 - iii. Brunoise
 - iv. Bain marie
 - v. Knock-back (10 marks)
- b) Name FIVE cuts of beef available for catering use in a star rated hotel. (5 marks)
- c) State FIVE relevance of a standard recipe. (5 marks)
- d) Differentiate between a table d'hôte and a à la carte menu. (5 marks)
- e) State FIVE uses of eggs in food production. (5 marks)

mSECTION B (ANSWER ANY TWO QUESTIONS)

2. a) State FIVE qualities of fish. (5 marks)
- b) Explain THREE methods of cooking fish fillet. (6 marks)
- c) Describe the steps of preparing chocolate Swissroll. (9 marks)

3.
 - a) Explain FIVE factors to be considered prior to menu planning. (10 marks)
 - b) HIGHLIGHT THREE principles of preserving green coloring matter during the production of spinach. (6 marks)
 - c) State four qualities of a chef de cuisine. (4 marks)
4.
 - a) State FOUR drawbacks of cyclic menu. (4 marks)
 - b) As a chef, Explain FIVE areas to highlight during briefing. (10 marks)
 - c) Explain any THREE portion control equipment in the kitchen. (6 marks)
5.
 - a) Explain FIVE element of supervision (10 marks)
 - b) Highlight FIVE supervisory traits desirable to a head chef (10 marks)