



MACHAKOS UNIVERSITY

University Examinations 2019/2020 Academic Year

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

FIRST YEAR SECOND SEMESTER EXAMINATION FOR

DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT (TVET)

2802/103: PRODUCTION THEORY

DATE: 26/3/2020

TIME: 8.30-11.30 AM

INSTRUCTIONS

SECTION A: ANSWER ALL QUESTIONS (40MARKS)

1. a) Explain the meaning of the following terms:-
 - i) Basting (2 marks)
 - ii) Singeing (2 marks)
- b) Outline four factors to consider before planning a commercial kitchen (4 marks)
2. Identify two uses of the following knives
 - a) Paring Knife (2 marks)
 - b) Cooks knife (2 marks)
3. a) Enumerate four disadvantages of using solid fuel in cooking (4 marks)
- b) Outline Eight preparation methods for vegetables (4 marks)
- c) Explain two ways of bleaching and refreshing foods (4 marks)
4. a) Outline five cuts of beef (4 marks)
- b) State four uses of salt in food cooking (4 marks)
- c) Highlight four general rules when making cold dishes (4 marks)
- d) Enumerate five factors to consider when selecting protein (4 marks)

SECTION B (60 MARKS)

ANSWER THREE QUESTIONS FROM THIS SECTION

5. a) Enumerate Four characteristics of a good coffee (5 marks)
b) Explain 5 general guidelines for presentation of starches (10 marks)
c) Identify 5 types of sandwiches (5 marks)
6. a) State the role of garnishes in food presentation (5 marks)
b) Classify five categories vegetables as used in food cookery giving examples in each case (10 marks)
c) Highlight five ways of presenting fruits (5 marks)
7. a) Distinguish between juliennes and Brunoise (4 marks)
b) Highlight six ways of conserving vitamins during food preparation and production of vegetable and fruits in cookery (6 marks)
c) Explain 5 reasons for cooking food (10 marks)
8. a) State Seven post production tasks in meal production procedures (7 marks)
b) Explain four types of pastry products in cookery (8 marks)
c) Highlight 5 general points on storage of pastry products (5 marks)