



# MACHAKOS UNIVERSITY

University Examinations 2021/2022 Academic Year

SCHOOL OF HOSPITALITY AND TOURISM

DEPARTMENT OF HOSPITALITY MANAGEMENT

SECOND YEAR SECOND SEMESTER EXAMINATION FOR BACHELOR OF  
SCIENCE IN HOSPITALITY AND TOURISM MANAGEMENT.

HTM 212-2: FOOD PRODUCTION LAB 1

**ATE:**

**TIME:**

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**INSTRUCTIONS:** Answer Question **One** (Compulsory) and any other **Two** question

- a) Explain TWO (2) roles of the following ingredients used in pastries
- i) Sugar
  - ii) Fat
  - iii) Flour
  - iv) Yeast
  - v) Eggs (10 marks)
- b) Describe two functions of the following kitchen staff:
- i) Sous- chef
  - ii) Entremetier
  - iii) Garde-manger (6 marks)
- c) Highlight SIX (6) ingredients used in preparation of stock. (6 marks)
- d) Highlight THREE (3) reasons for sieving flour before using it in mixtures (3 marks)
- e) Elaborate FIVE (5) colour coding used for cutting boards and knives (5 marks)

## SECTION B - 40 MARKS

### QUESTION TWO (20 MARKS)

- a) Classify FIVE (5) different types of desserts. (5 marks)
- b) Discuss FIVE (5) roles of desserts in a meal. (5 marks)
- c) Identify TEN (10) activities you may carry out during previous preparation in production. (10 marks)

**QUESTION THREE (20 MARKS)**

- a) Explain FIVE (5) safe work practices in a given establishment. (5 marks)
- b) Describe FIVE (5) instances when to wash your hands when handling food and beverage (5 marks)
- c) Identify FIVE (5) types of accidents in a given establishment, their causes and advise on a control measure or safety precaution to be taken. (10 marks)

**QUESTION FOUR (20 MARKS)**

- a) Explain FIVE (5) causes of cloudiness in clear soup (2 marks)
- b) Review FIVE (5) rules of making stock (4 marks)
- c) Write a recipe for beef goulash, braised rice and creamed spinach for 25 people. Cost each dish separately and give the total cost per portion. (14 marks)

**QUESTION FIVE (20 MARKS)**

- a) Highlight SIX (6) seasonings and flavoring agents (3 marks)
- b) Examine different constituents of food. (10 marks)
- c) Identify the appropriate sauce for the following foods:
  - i) spaghetti
  - ii) roast pork
  - iii) bread-crumbed fish
  - iv) roast chicken
  - v) roast lamb
  - vi) fruit cake
  - vii) Tomato and cucumber salad (7 marks)