



MACHAKOS UNIVERSITY

University Examinations 2021/2022

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

..... YEAR SEMESTER EXAMINATION FOR

CERTIFICATE IN FOOD AND BEVERAGE PRODUCTION, SERVICE AND SALES.

PRODUCTION THEORY

DATE:

TIME:

Instructions

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SECTION A- ATTEMPT ALL QUESTIONS (40 MARKS)

Q. 1 (a) Define the following terms as applied in food production operations.

- i. Kitchen
- ii. Soup
- iii. Stock
- iv. Hygiene
- v. sauce

(5 marks)

(b) Explain the following concerns in the kitchen;

- i. Physical fatigue.
- ii. Noise.
- iii. Temperature
- iv.

(6 marks)

(c) Draw any two kitchen designs /shapes commonly found in commercial kitchens. (10marks)

(d) Highlight the six sections found in any food production kitchen. (5 marks)

- (e) State five duties of a head chef in a medium size hotel. (5 marks)
- (f) List any five factors that influence a kitchen design. (5 marks)
- (g) Identify any four characteristics of suitable clothing in the kitchen. (4 marks)

SECTION B-ATTEMPT ANY THREE QUESTIONS (60 MARKS)

2. a) Explain the procedure of cleaning any electrical equipment (10 marks)
- (b)Highlight any five energy conservation methods that can be used in food production.(10mks)
3. a) Identify five common causes of food poisoning. (6 marks)
- b) Explain the importance of personal hygiene. (8 marks)
- c) Identify the organisms associated with the poisoning of the following foods;
- i. Reheated foods.
 - ii. Cereals.
 - iii. Canned/Bottled foods. (6 marks)
4. a) . Explain how accidents can be prevented in the kitchen during production. (5 marks)
- b) . Describe five ways of preventing fire hazards in the kitchen. (5 marks)
- c) Identify five causes of Asphyxia and how it can be treated (10 marks)
5. a) Describe the following methods of cooking.
- i. Braising.
 - ii. Steaming. (10 marks)
- b).Highlight five disadvantages of steaming. (5 marks)
- b) List five rules of deep frying. (5 marks)
6. a) Explain the functions of soups in a meal. (5 marks)
- b) State five rules for making stock. (5 marks)
- c) Explain the classification of soups. (10 marks)

