



MACHAKOS UNIVERSITY COLLEGE

(A Constituent College of Kenyatta University)
University Examinations for 2015/2016 Academic Year

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

..... SEMESTER EXAMINATION FOR DIPLOMA IN HOSPITALITY &
TOURISM MANAGEMENT

DHTM 016: FOOD PRODUCTION THEORY

DATE:

TIME:

INSTRUCTIONS.

Answer ALL questions in section A and any TWO in section B

1. (a) Define the following terms:
 - i) carving
 - ii) trussing
 - iii) creaming
 - iv) simmering
 - v) skim (10 marks)
- (b) Highlight two methods of cooking fish (4 marks)
- (c) State five functions of chef de cuisine (5 marks)
- (d) List any SIX vegetable cuts (3 marks)
- (e) Highlight the main food components of a full breakfast menu (4 marks)
- (e) Explain TWO methods of cooking appropriate for green leafy vegetables. (4 marks)

2. (a) Explain FIVE factors a chef de cuisine would consider when delegating tasks in the production area. (10 marks)
- (b) Describe five cuts of beef available for in a star rated hotels (10 marks)
3. (a) Explain the importance of a standard recipe in catering establishment. (10 marks)
- (b) Draft a three course invalid menu with a choice in each course. (10 marks)
4. a) Explain the following types of menu
- i) a la carte (6 marks)
- ii) table d'hôte (6 marks)
- b) Highlight FOUR purchasing qualities of fish (6 marks)
- c) Explain FOUR factors determining the level of supervision in the kitchen (8 marks)
5. a) Explain the following kitchen tools and equipment;
- i) Bain-marie
- ii) Salamander
- iii) Bratt pan
- iv) Whisk (10 marks)
- b) Highlight the main factors of consideration in menu planning. (10 marks)