



MURANG'A UNIVERSITY COLLEGE

(A constituent college of Jomo Kenyatta University of Agriculture and Technology)

SCHOOL OF HOSPITALITY AND TOURISM

FOOD AND BEVERAGE PRODUCTION.

UNIT CODE HT 1243

MAIN EXAM

END TERM EXAM

DIPLOMA IN FOOD AND BEVERAGE PRODUCTION

INSTRUCTIONS

-ANSWER ALL QUESTIONS IN SECTION A

-ATTEMPT 3 QUESTIONS IN SECTION B

QUESTION ONE

- a. Eating out has increased in the recent years .explain five reasons for this trend (10 marks)
- b. Discuss **five** quality purchasing points of fresh fish. (10 marks)
- c. Highlight **five** uses of sauces in cookery (5 marks)

SECTION B ATTEMPT ANY THREE QUESTIONS

QUESTION TWO

- a Discusses **five** methods of tenderizing meat (10 marks)
- b Define the following terms
 - i) Trussing
 - ii) Marinading
 - iii) Bouquet Garni
 - iv) Hors-d'ouvre
 - v) Roux. (5marks)

QUESTION THREE

a. Explain **two** reasons for developing the following in catering.

i) Menu

ii) Food order list

iii) Menu costing

iv) Duty rooster.

v) Timed order of work.

(10 MARKS)

b). State five qualities necessary for a kitchen supervisor

(5 marks)

QUESTION FOUR

a, State **four** reasons for choosing pulses in institutional catering

(4 marks)

b. Discuss **five** types of chicken

(10 marks)

c. Highlight 2 cuts of chicken

(1 mark)

QUESTION FIVE

a. Explain any **five** preparation procedures of poultry

(10 marks)

b. State any **five** cuts of chicken

(5 marks)