



# MASENO UNIVERSITY

## UNIVERSITY EXAMINATIONS 2012/2013

FIRST YEAR FIRST SEMESTER EXAMINATIONS FOR  
THE DIPLOMA IN HOSPITALITY MANAGEMENT  
(CITY CAMPUS)

**SEH 0149: FOOD & BEVERAGE PRODUCTION &  
SERVICE: THEORY & PRACTICAL II**

*Date: 13<sup>th</sup> August, 2013*

*Time: 9.00 – 11.00 a.m.*

**Diploma in hospitality management**  
**First year, semester one examination**

**SEH 0149: Food & Beverage Production and Service Theory and Practicals II**

**Answer all questions**

**Section A (25 Marks)**

1. Define the following terms as used in food production

- a) Menu
- b) Recipe
- c) Cyclic menu
- d) Portion control

(4 Marks)

2. Outline four main principles of menu planning

(4 Marks)

3. Briefly explain any four (4) factors that influence menu planning

(8 Marks)

4. Outline three ways of tenderizing meat

(3 Marks)

5. Suggest the way in which you can control portions for the following food products

- a) Soup
- b) Beef
- c) Cakes
- d) Naan

(4 Marks)

6. Differentiate between a *table d'hôte* and a *la carte menu*

(2 Marks)

**Section B (25 Marks)**

7. Briefly explain the major contents of a recipe.

(15 Marks)

8. Identify and give the use of any five kitchen equipments

(10 Marks)