



MURANG'A UNIVERSITY OF TECHNOLOGY

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY

UNIVERSITY ORDINARY EXAMINATION

2017/2018 ACADEMIC YEAR

**SECOND YEAR, SECOND SEMESTER EXAMINATION FOR BACHELOR OF
SCIENCE IN HOSPITALITY MANAGEMENT**

HHM204: FOOD AND BEVERAGE PRODUCTION II

DURATION: 2 HOURS

DATE: 17TH APRIL 2018

TIME: 2.00PM – 4.00PM

Instructions to Candidates:

1. Answer **Section A** and **Any Other Two** questions in **Section B**.
2. Mobile phones are not allowed in the examination room.
3. You are not allowed to write on this examination question paper.

SECTION A – ANSWER ALL QUESTIONS IN THIS SECTION (30 Marks)

QUESTION ONE

- a) Outline five (5) factors that Chef Garde Mange must carefully consider in making salads. (5 Marks)
- b) Discuss the importance for using food commodities that are in season. (10 Marks)
- c) Citing two (2) examples in each, discuss five (5) methods in cake making. (15 Marks)

SECTION B – ANSWER ANY TWO QUESTIONS IN THIS SECTION

QUESTION TWO (20 MARKS)

Discuss five (5) common types of garnishes and how each is appropriately used. (20 Marks)

QUESTION THREE (20 MARKS)

- a) There are certain tools that assist Chefs in maintaining control of portion size in the kitchen. Explain five of them and their use. (10 Marks)
- b) Discuss soups and their classification. (10 Marks)

QUESTION FOUR (20 MARKS)

- a) Explain two financial advantages of a cyclical menu (4 Marks)
- b) Discuss five (5) different types of Menus used in catering establishments citing two (2) advantages of each. (16 Marks)

QUESTION FOUR (20 MARKS)

Discuss religious influence on our eating habits. (20 Marks)