



KENYATTA UNIVERSITY

UNIVERSITY EXAMINATIONS 2012/2013

INSTITUTE OF OPEN, DISTANCE AND E-LEARNING

SECOND SEMESTER EXAMINATION FOR THE DEGREE OF BACHELOR OF

TOURISM AND HOSPITALITY MANAGEMENT

HTM 102: FOOD AND BEVERAGE PRODUCTION 1

DATE: FRIDAY, 12TH JULY 2013

TIME: 8.00 A.M. – 10.00 A.M.

INSTRUCTIONS: Answer all questions in Section A and one (1) in section B.

Section A (Answer All)

1. State 5 factors to consider when buying each of the following:- (10 marks)
 - Fish
 - Vegetables
 - Beef
 - Fruits
2. Discuss the advantages and disadvantages of A' la carte and Table A' la d'hôte menus to a hospitality establishment. (10 marks)
3. Explain the functions of the following kitchen equipment. (10 marks)
 - Baine marie
 - Salamander
 - Bratt pan
 - Chafing dish
4. Explain the activities that take place at each of the following centres in the kitchen. (10 marks)
 - Meat section
 - Entremetier section
 - Pastry section
 - Larder
 - Garde manger

5. Outline the duties of each of the following kitchen personnel. (10 marks)

- Chef de cuisine
- Sous-Che de Cuisine
- Chef de Partie
- Commis
- The Sommelier

SECTION B (Choose One)

6. The following menu was prepared for dinner in a 5 star lodge. Using the menu writing principles, critique the menu, and give corrective suggestions where necessary. (20 marks)

Cream of cauliflower Soup

Crab Cocktail

Buttered cauliflower

Boiled Rice

Poached Fish Fillet

Or

Chapati

Beef stragnoff

Boiled beetroot

Marble Cake

Vanilla Cake

7. Analyze the strengths and weaknesses of the following cooking methods; give examples of a dish that have been prepared using each cooking method. (20 marks)

- Poaching
- Braising
- Baking
- Stewing
