



KENYATTA UNIVERSITY
UNIVERSITY EXAMINATIONS 2011/2012
SECOND SEMESTER EXAMINATION FOR THE DIPLOMA IN
HOSPITALITY MANAGEMENT
HIM 020: FOOD PRODUCTION II

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DATE: FRIDAY 30TH MARCH 2012

TIME: 11.00 A.M. – 1.00 P.M.

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INSTRUCTIONS

1. Answer **ALL** Questions in Section A
2. Answer only **TWO** questions in Section B

SECTION A: (20 marks)

Answer ALL questions

1. Explain four possible faults in short pastry (5 marks)
2. Give the garnishes for the following dishes
 - Grilled chicken (2.5 marks)
 - Fried tilapia (2.5 marks)
3. a) Define the term portion control (4 marks)
b) List and explain the points to consider in portion control (6 marks)

SECTION B : (40 marks)

Answer TWO Questions only

1. Menu planning involves many aspects, such as a theme, budget and the nutrition levels of the food. Explain five functions of a menu. (20 marks)

2. a) Give five cuts of vegetables (10 marks)
b) Giving relevant examples explain the meaning of invalid cookery. (10 marks)
3. a) Define the term purchase specification (2 marks)
b) Describe four essential points to consider in quality control (8 marks)
c) Outline any TWO purchasing specifications of the following food commodities
i) Liver
ii) Fish
iii) Poultry
iv) Green Vegetables
v) Fruits (10 marks)
5. Convenient foods are the most appropriate foods for the modern society. Discuss. (20 marks)