



KENYATTA UNIVERSITY

UNIVERSITY EXAMINATIONS 2011/2012

SECOND SEMESTER EXAMINATION FOR THE DEGREE OF MASTER OF SCIENCE IN PLANT BREEDING

HOM 105 /HTM 102: FOOD PRODUCTION THEORY I

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DATE: MONDAY 26TH MARCH 2012

TIME: 11.00 A.M. - 1.00 P.M.

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INSTRUCTIONS

Answer Question ONE and any two others. Total Three Questions.

- Q.1 a) Explain any five factors to be considered in the menu planning. (10 marks)
- b) Describe four methods of preserving meat. (10 marks)
- c) Explain five reasons why pets and rodents not allowed in the kitchen production. (10 marks)
- Q.2 a) Discuss the importance of a food handler's certificate in kitchen production. (10 marks)
- b) Describe the effect of cooking on the following nutrients
- i) Proteins
 - ii) Carbohydrates
 - iii) Fats
 - iv) Mineral elements (10 marks)
- Q.3 a) Differentiate between dehydrated foods and freeze dried foods. (6 marks)
- b) State one advantage and disadvantage of convenience foods. (6 marks)
- c) Explain four functions of sugar in food preparations (08 marks)
- Q.4 a) Describe the structure and composition of meat. Support your answers. (10 marks)
- b) Explain the production of wheat. (10 marks)
- Q.5 Explain the effects of cooking on the texture of fruits and vegetables. (20 marks)