



KENYATTA UNIVERSITY

UNIVERSITY EXAMINATIONS 2008/2009

FIRST SEMESTER EXAMINATION FOR THE DEGREE OF BACHELOR OF
SCIENCE (HOSPITALITY & TOURISM MANAGEMENT)

HTM 102: FOOD AND BEVERAGE PRODUCTION I

DATE: Monday 1st December 2008

TIME: 8.00 A.M. –10.00 A.M.

SECTION A:

Answer **ALL** questions from this section. (55 marks).

1. Explain the two (2) categories of kitchen equipment. (5 marks)
2.
 - a) Discuss three types of menus. (3 marks)
 - b) Explain the factors to be considered when planning a menu. (7 marks)
3. Explain the following five (5) cooking methods.
 - (i) Paper bag cooking
 - (ii) Braising
 - (iii) Baking
 - (iv) Stewing
 - (v) Poaching(10 marks)
4.
 - (a) Explain five (5) factors to be considered when planning a kitchen. (5 marks)
 - (b) Explain the effect of heat on Protein. (5 marks)
5. Explain the quality points to look for when purchasing the following food commodities.
 - (a) Fresh fish (whole) (2 marks)
 - (b) Cabbages (Leafy vegetables) (2 marks)

- (c) Chicken (2 marks)
 - (d) Fruits (soft) (2 marks)
 - (e) Fresh beef (2 marks)
6. (a) Plan a three (3) course “Table d’hôte” Menu with a choice for a Middle Class Restaurant in Ganjoni. (5 marks)
- (b) Using recipe cards, write a stores requisition for your menu. (5 marks)

SECTION B: (15 marks)

Answer only one question from this section.

7. (a) Discuss the 3 degrees of making Roux. (5 marks)
- (b) Differentiate between: (i) Stocks and Glazes (5 marks)
- (ii) Food hygiene and Kitchen hygiene (5 marks)
8. (a) Explain ten (10) uses of eggs in food production. (10 marks)
- (b) Define the following terms
- (i) Hors-d’oeuvres (2 marks)
 - (ii) Pasta (3 marks)
