



KENYATTA UNIVERSITY

UNIVERSITY EXAMINATIONS 2011/2012

SECOND SEMESTER EXAMINATION FOR THE DEGREE OF BACHELOR
OF SCIENCE (HOSPITALITY AND TOURISM MANAGEMENT)

HTM 202: FOOD PRODUCTION THEORY II

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DATE: MONDAY 26TH MARCH 2012

TIME: 11.00 A.M. – 1.00 P.M.

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INSTRUCTIONS

SECTION I: Answer All Questions

1. I. Define the following terms:
 - a) Stock (2 marks)
 - b) Bouquet gami (2 marks)
 - c) Butchers meat (2 marks)
 - d) Herbs & spikes (4 marks)
 - II
 - i) Explain the importance of a duty Roster. (8 marks)
 - ii) Highlight points to consider when purchasing tilapia (12 marks)
- (Total 30 marks)**

SECTION B: Answer two question only

2.
 - a) Explain the 3 uses and functions of eggs in food preparation (9 marks)
 - b) Describe the composition of meat (11 marks)
3.
 - a) Five points to consider when purchasing vegetables (5 marks)
 - b) Explain the process of slaughtering chicken (15 marks)
4.
 - a) Identify three types of roux. (9 marks)
 - b) Explain the Effects of heat on
 - Sukumawiki
 - Beef
 - Flour(6 marks)
 - c) List five methods of cooking using moist methods of cooking (5 marks)