MACHAKOS UNIVERSITY

DEPARTMENT OF HOSPITALITY MANAGEMENT

FIRST YEAR FIRST TERM EXAMINATION FOR DIPLOMA IN CATERING AND ACCOMMODATION MANAGEMENT

UNIT CODE:2819/105/:PRODUCTION THEORY

DATE: _____ **TIME**

INSTRUCTIONS: THE PAPPER CONSISTS OF

TWO SECTIONS: A AND B

SECTION A: ATTEMPT ALL QUESTIONS (40MARKS)

1. a) Define the following terms used in food production (10 marks)
   - i)   stock
   - ii)   Mirepoix
   - iii)   soup
   - iv)   Menu
   - v)   bouquet garni

   b) State five factors to consider when choosing location for kitchen premises. (5 marks)

   c) List five guidelines for preparing stocks in cookery (5mks)

   d) Highlight five qualities of kitchen personnel   (5 marks)

   e) State five types of fuel used in food production (5 marks)

   f) State five points to ensure successful kitchen organization (5marks)

   g) Enumerate five reasons for cooking food (5marks)

SECTION B: CHOOSE ANYTHREE QUESTIONS

2.a) Highlight four elements of a good recipe in food production (4 marks)

b) Explain five importance of using a recipe in food production   (10 marks)
c) List four types of thickening agents used in cookery (6marks)

3.a) Highlight five ingredients used to prepare white stock   (5 marks)

b) State five qualities of a good stock   (5 marks)

c) Exaplain three types of roux used in food production   (10 marks)

4.a) Highlight five personal hygiene practices that one should observe as a requirement in production. (5 marks)

b) Explain five safety precautions when operating in the kitchen equipment (5 marks)

c) Explain five classification of soups giving examples in each case.(10 marks)

5.a) State five types of colour-coded cutting boards and their uses   (5 marks)

b) Explain five types of accidents found in the kitchen and their remedies (10 marks)

c) State five ways of fuel and energy conservation (5 marks)

6. a) State five the importance of menu planning (5mks)

b) Highlight five factors to consider when compiling menu (5mks)

c) Explain five advantages of roasting food during in food production (10mks)

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