



MURANG'A UNIVERSITY COLLEGE (MRUC)
(A constituent college of Jomo Kenyatta University of Agriculture and Technology)

SCHOOL OF HOSPITALITY AND TOURISM

UNIT TITLE: PRODUCTION THEORY EXAM

Unit CODE: DHM1123

DATE: 19th APRIL 2016

TIME: 2 HOURS

Question ONE is compulsory

Answer any other two (2) questions they all carry equal marks.

SECTION ONE 30 MARKS

1. QUESTION ONE

- a. Explain the 6 qualities of kitchen uniform [12mks]
- b. Cakes are classified according to the method used to make them, state 4 methods [4mks]
- c. Explain 3 uses of pastry in cookery [3mks]
- d. Outline 8 rules for making pastry [8mks]
- e. Name 6 types of pastry used in cookery [3mks]

SECTION TWO 40 MARKS

ANSWER ONLY 2 QUESTIONS IN THIS SECTION, THEY CARRY EQUAL MARKS.

QUESTION TWO

a) Explain 3 ways one can prevent:

- i. Cuts and
- ii burns in the kitchen

[6mks]

- b) Outline 5 rules for preparing vegetables [5mks]
- c). Explain 5 methods of testing if a cake is cooked [5mks]
- d) Outline 5 uses of salads in cookery [4mks]

QUESTION THREE

- a) Describe 5 types of bread [6mks]
- b) Explain 4 uses of sugar in cake making [4mks]
- c) Name 6 sources of meat [3mks]
- c) Name 6 types of poultry [3mks]
- d) Define offal and give 2 examples [4mks]

QUESTION FOUR

- f. Outline 5 buying qualities of veal [5mks]
- g. State 5 ways chicken can be cooked [5mks]
- h. Why is flour sieved in the kitchen? Give 3 reasons [3mks]
- i. Outline 7 buying qualities of fish [7mks]

QUESTION FIVE

- a) Outline 5 rules for preparing vegetables [5mks]
- b) Explain 5 rules for cooking fruits [5mks]
- c) Outline 5 uses of salads in cookery [5mks]
- d) State 5 accident prevention behaviors [5mks]