



MURANG'A UNIVERSITY COLLEGE
A Constituent College of Jomo Kenyatta University of Agriculture and Technology
SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

CODE: DHM1123

Time: 2hrs

Production theory Exam

Date: April 2016

Question one is compulsory

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

SUPPLEMENTARY EXAM

SECTION ONE 30 MARKS

1.
 - a. Outline three quality and purchasing points of :-
 - i. Root vegetables 3mks
 - ii. Green vegetables 3mks
 - b. Explain the following preservation terms
 - i. Canning 1mk
 - ii. Drying 1mk
 - c. Give 4 classes of fruits and an example of each class 6mks
 - d. Differentiate between gelatinization and dextrination 4mks
 - e. Explain the 6 qualities of kitchen uniform 12mks

SECTION TWO 40 MARKS

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

2.
 - a. Cakes are classified according to the method used to make them, state 4 methods 4mks
 - b. Explain 3 uses of pastry in cookery 3mks
 - c. Outline 8 rules for making pastry 8mks
 - d. Explain 5 rules for cooking fruits 5mks



MRUC IS ISO 9001: 2008 CERTIFIED



MURANG'A UNIVERSITY COLLEGE
A Constituent College of Jomo Kenyatta University of Agriculture and Technology
SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

- 3.
- a. Explain 5 methods of incorporating fat into flour when making pastry 5mks
 - b. Explain 6 reasons why your pastry came out tough and hard 6mk
 - c. Explain 4 conditions that allow yeast to raise bread satisfactorily 4mks
 - d. Outline 5 buying qualities of veal 5mks
- 4.
- a. Name 6 types of pastry used in cookery 3mks
 - b. Describe 6 ways of making meat tender 6mks
 - c. State 5 accident prevention behaviors 5mks
 - d. Explain 3 ways one can prevent:
 - i. cuts and
 - ii. burns in the kitchen 6mks
- 5.
- a. State 6 uses of eggs in cookery 6mks
 - b. Highlight 6 uses of milk in cookery 6mks
 - c. Name and describe 4 products of milk 8mks

