

MURANG'A UNIVERSITY COLLEGE

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

CODE: CHM0123

Time: 2hrs

Production theory Exam

Date: April 2016

5mks

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.	Explai	n 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

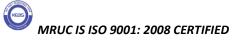
ANSWER ONLY 2 QUESTIONS IN THIS SECTION, THEY CARRY EQUAL MARKS.

^{2.}

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

d. Explain 5 rules for cooking fruits





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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 Explain 4 conditions that allow yeast to raise bread satisfactorily 4mks c. 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 State 5 accident prevention behaviors 5mks c. d. Explain 3 ways one can prevent: i. cuts and burns in the kitchen 6mks ii. 5. a. State 6 uses of eggs in cookery 6mks Highlight 6 uses of milk in cookery 6mks b.

c. Name and describe 4 products of milk 8mks

