



MURANG'A UNIVERSITY OF TECHNOLOGY

SCHOOL OF HOSPITALITY AND TOURISM

DEPARTMENT OF HOSPITALITY

UNIVERSITY SPECIAL/SUPPLEMENTARY EXAMINATION

2018/2019 ACADEMIC YEAR

SECOND YEAR SECOND SEMESTER EXAMINATION FOR, DIPLOMA IN HOSPITALITY MANAGEMENT

DHM 1215 – FOOD AND BEVERAGE PRODUCTION III

DURATION: 2 HOURS

DATE: 11/12/2018

TIME: 9 – 11 A.M.

Instructions to candidates:

1. Answer question One and Any Other Two questions.
2. Mobile phones are not allowed in the examination room.
3. You are not allowed to write on this examination question paper.

SECTION A: ANSWER ALL QUESTIONS IN THIS SECTION

QUESTION ONE (30 MARKS)

- a) Explain 5(five) uses of eggs in cookery (5mks)
- b) State any five (5) general rules for making pastry (5mks)
- c) Identify any 3(three) methods of cake making (3mks)
- d) List four (4) basic types of stocks used in cookery (4mks)
- e) Outline four qualities of good soup (4mks)
- f) State five reasons for coating fried foods (5mks)
- g) Explain any four(4) methods of preserving vegetables (4mks)

SECTION B – ANSWER ANY TWO QUESTIONS IN THIS SECTION

QUESTION TWO (20 MARKS)

- a) Explain the role of the following ingredients in bread making (10mks)
 - (i) Sugar
 - (ii) Fat
 - (iii) Flour
 - (iv) Yeast
 - (v) Eggs
- b) Outline any (5) five types of bread (5mks)
- c) List and explain 5 types of sandwiches (5mks)

QUESTION THREE (20 MARKS)

- a) Outline 5 rules to observe when cooking pasta (5mks)
- b) Describe the procedure (recipe) of cooking pillaff rice (10mks)
- c) List five(5) uses of nuts and seeds in cookery (5mks)

QUESTION FOUR (20 MARKS)

- a) Distinguish between herbs and spices (2mks)
- b) Identify the eight columns in a costing sheet (8mks)
- c) Explain five factors to consider when menu planning (10mks)