



MURANG'A UNIVERSITY COLLEGE

(A Constituent college of Jomo Kenyatta University of Agriculture and Technology)

INSTRUCTIONS

ANSWER ALL THE QUESTIONS TO THE BOOKLET PROVIDED.

UNIT TITLE: FOOD AND BEVERAGE PRODUCTION THEORY

UNIT CODE: HT 1103

CLASS: DHM 15

TIME: 2 HOURS

END OF supplementary/special EXAM

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| 1. a.enumerate 4 the duties of a supervisor | 4 marks |
| b.discuss five factors to consider while selecting a chef uniform | 10 marks |
| c.explain three ways of preventing food poisoning: | 6 marks |
| 2 a.describe the first aid procedure to follow on a kitchen personnel who is nose bleeding. | 5marks |
| B.highlight five duties a steward. | 5 marks |
| C.discuss five characteristics of a headchef. | 10 marks |
| 3. a. enumerate the scope of first aid. | 5 marks |
| b. highlight 5 Factors that influence selection of cooking methods: | (5 marks) |
| c.draw a u and L shaped kitchen layout and label the sections. | (10marks) |
| 4a.explain five factors to consider when designing a kitchen. | (10marks) |