



MAASAI MARA UNIVERSITY

**REGULAR UNIVERSITY EXAMINATIONS
2019/2020 ACADEMIC YEAR
FIRST YEAR FIRST SEMESTER**

**SCHOOL OF TOURISM, HOSPITALITY AND LEISURE
STUDIES
BACHELOR OF HOTELS AND HOSPITALITY
MANAGEMENT**

**COURSE CODE: BHM 1104
COURSE TITLE: FOOD AND BEVERAGE
PRODUCTION THEORY**

DATE: 13TH DECEMBER 2019

TIME: 2.30-4.30 PM

INSTRUCTIONS TO CANDIDATES

Answer **ALL** questions in section A and any other **TWO** in section B.

This paper consists of 2 printed pages. Please turn over

SECTION A- 30 MARKS

QUESTION ONE (30 marks)

- a) Explain the following terms as used in food production:
 - i. Bouquet garni (1 mark)
 - ii. Court Bouillon (1 mark)
 - iii. Emulsification (1 mark)
 - iv. Mis en place (1 mark)
- b) Explain **FIVE** factors to be considered when planning a kitchen. (5 marks)
- c) State **FIVE** points to consider when buying fish (5 marks)
- d) Highlight **FIVE** aims of cooking food (5 marks)
- e) State **FIVE** points to observe while cooking green vegetables (5 marks)
- f) Describe **THREE** ways of heat or energy transfer when cooking food (6 marks)

QUESTION TWO (20 marks)

- a) State and explain **THREE** media of cooking and describe **TWO** methods of cooking under each media (6 marks)
- b) Stating the activities that take place, describe **SEVEN** sections of a catering kitchen (14 marks)

QUESTION THREE (20 marks)

- a) Examine **EIGHT** attitudes of a kitchen professional (8 marks)
- b) Discuss points to be observed as good practice by a chef to avoid food borne diseases. (12 marks)

QUESTION FOUR (20 marks)

- i. Examine **FIVE** varieties of thick soups (5 marks)
- ii. Describe **FIVE** mother sauces in continental cuisine (5 marks)
- iii. Discuss **TEN** rules of making good quality stock (10 marks)

QUESTION FIVE (20 marks)

- i. Certain textures should be avoided during food preparation. Discuss (5 marks)
- ii. Explain how nutritional value of food may be retained during the production process. (5 marks)
- iii. Compare and contrast the cook-chill and cook-freeze food production systems (10 marks)

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