



MAASAI MARA UNIVERSITY

**REGULAR UNIVERSITY EXAMINATIONS
2018/2019 ACADEMIC YEAR
FIRST YEAR FIRST SEMESTER**

**SCHOOL OF TOURISM AND NATURAL
RESOURCE MANAGEMENT
BACHELOR OF HOTELS AND HOSPITALITY
MANAGEMENT**

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

DATE: 7TH DECEMBER 2018

TIME: 0830 - 1030 HRS

INSTRUCTIONS TO CANDIDATES

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

This paper consists of 2 printed pages. Please turn over

SECTION A- 25 MARKS

QUESTION ONE

- a) Define the following terms as used in food and beverage production **(2 marks)**
- i. Mirepoix
 - ii. Bouquet garni
 - iii. Roux
 - iv. Stock
- b) State and explain **THREE** uses of eggs in cooking **(3 marks)**
- c) Explain **FIVE** moist cooking methods and their advantages **(5 marks)**
- d) Assess **FIVE** factors to be considered when planning a kitchen **(5 marks)**
- e) Elucidate **FIVE** factors to consider when selecting fuel to use in the catering establishment **(5 marks)**
- f) State and explain **FIVE** factors that determine what we eat **(5 marks)**

SECTION B-45 MARKS

QUESTION TWO

- a) Outline **FIVE** advantages associated with the sous-vide process **(5 marks)**
- b) Compare and contrast the cook-chill production system with the cook-freeze production system **(10 marks)**

QUESTION THREE

- a) Explain the quality points to look for when purchasing the following food commodities.
- i. Fresh fish (whole) **(3 marks)**
 - ii. Root vegetables **(3 marks)**
 - iii. Chicken **(3 marks)**
 - iv. Soft fruits **(3 marks)**
 - v. Fresh beef **(3 marks)**

QUESTION FOUR

- a) Describe three methods of heat transfer when cooking **(6 marks)**
- b) Explain the effect of heat on
- i. Protein **(3 marks)**
 - ii. Carbohydrates **(3 marks)**
 - iii. Fats **(3 marks)**

QUESTION FIVE

- a) Examine the duties of five chef de parties in the kitchen **(5 marks)**
- b) Hygiene in the kitchen is a legal requirement. Discuss **(10 marks)**

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