



SCHOOL OF PROFESSIONAL STUDIES

BACHELOR OF HOSPITALITY AND TOURISM MANAGEMENT

UNIT CODE: BHM 212, UNIT NAME: FOOD PRODUCTION I

September – December 2018/2019 End Semester Exam - Time: 2 Hours

Instructions: Answer Question ONE (Compulsory) and any other TWO questions.

SECTION A (30MARKS)-COMPULSORY

QUESTION 1

- a) Explain the following terms and processes as used in food production;
- a) Skimming (2 marks)
 - b) Consommé (2 marks)
 - c) Apprentice (2 marks)
 - d) Béchamel (2 marks)
 - e) Sauté' (2 marks)
- b) State TWO relevance of a sauce in menu. (2 marks)
- (C) State FOUR advantages of roasting food (4 marks)
- (d) State FOUR desirable qualities of a consommé (4 marks)
- (e) Distinguish between alarcate and tabledhote menu (4 marks)
- (f) Explain any THREE sources of fuel mostly used in a star-rated hotel (6 marks)

SECTION B(30MKS)ANSWER ANY TWO QUESTIONS FROM THIS SECTION

QUESTION 2

- (a) Explain THREE factors to consider prior to menu planning (6 marks)
- (b) Explain THREE desirable qualities of cabbages for catering use (6 marks)
- (c) State THREE functions of a chef d'cuisine of a five-star hotel (3 marks)

QUESTION 3

- (a) Describe FIVE precautions to take when deep frying chicken (5 marks)
- (b) Name FOUR methods of preparing cakes (4 marks)
- (c) Write a three-course menu of your choice (6 marks)

QUESTION 4

- (a) State SIX factors of considerations when purchasing mechanical kitchen equipment (6marks)
- (b) State THREE requirements of kitchen hygiene (4 marks)
- (c) Classify kitchen equipment and give two relevant examples in each case (6 marks)

QUESTION 5

- (a) Explain five considerations in Buffet arrangements. (10 marks)
- (b) Name five examples of food items prepared from yeast. (5 marks)



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UNIT CODE/NAME: BHM 210: INTRODUCTION TO FOOD AND BEVERAGE SERVICE

September- December 2019/2020 End Semester Exam

- Time: 2 Hours

Instructions: Answer Question ONE (Compulsory) and any other TWO questions.

QUESTION ONE

Tea tot hotel wishes to open a number of restaurants in Machakos town. As a hospitality Consultant the management approaches you for advice;

- a) Describe TEN personnel the hotel should consider recruiting. (10 Marks)
- b) Explain FIVE qualities food and beverage service personnel should possess. (10 Marks)
- c) Highlight ten points the hotel should consider when purchasing service equipment. (10 Marks)

QUESTION TWO

- a) Describe five interpersonal skills that food and beverage service personnel should demonstrate. (10 Marks)
- b) Explain any five equipment items needed in bar section of a restaurant. (5 Marks)

QUESTION THREE

- a) Describe steps in the development of hotel industry in Kenya since 19th century (6 Marks)
- b) Give THREE examples of the following:
 - i. Cutlery (3 Marks)
 - ii. Glassware (3 Marks)
 - iii. Crockery (3 Marks)

QUESTION FOUR

- a) Describe SIX service equipment you would include in your purchase list for a newly opened fine dining restaurant (6 Marks)
- b) Describe the procedure you would follow when serving customers having a starter, main course and a dessert. (9 Marks)

QUESTION FIVE

- a) Explain FIVE activities involved in *mis en place* (5 Marks)
- b) With the aid of a well labeled diagram, illustrate the cover set-up for a table d'hôte lunch. (10 Marks)