



KENYA POLYTECHNIC UNIVERSITY

COLLEGE

DEPARTMENT OF INSTITUTIONAL MANAGEMENT

HIGHER DIPLOMA IN CATERING AND

ACCOMODATION MANAGEMENT

END OF YEAR I SUPPLEMENTARY EXAMINATIONS

NOVEMBER 2007

FOOD PRODUCTION THEORY

3 HOURS

INSTRUCTIONSTO CANDIDATES:

Answer any FIVE questions.

This paper consists of 2 printed pages.

©2007, The Kenya Polytechnic Examinations Office

Q.1 a) Outline the requirements of a balanced diet for a healthy adult. (5 marks)

b) Explain any FIVE production factors which affect menu design. (15 marks)

Q.2 Explain how the following can prevent food poisoning

i) Personal hygiene (7 marks)

ii) Food hygiene (7 marks)

iii) Kitchen hygiene (6 marks)

Q.3 a) Explain FIVE benefits of using standard purchase specifications.

(10 marks)

b) Discuss the following purchasing methods

i) Retailer

ii) Whole sales markets (10 marks)

Q.4 a) Explain FOUR factors to consider when choosing a supplier. (8 marks)

b) Describe SIX physical qualities of a good dry goods store. (12 marks)

Q.5 a) Discuss the FOUR stages of product evaluation. (8 marks)

b) Explain how each of the following aspects of the product are evaluated.

i) Ingredient cost (5 marks)

ii) Portion cost (4 marks)

iii) Appearance (3 marks)

Q.6 You have been contracted to carry out hazard spotting for the institutional management department large scale kitchen. Identify possible hazards and suggest solutions for each. (20 marks)