

MAASAI MARA UNIVERSITY

**REGULAR UNIVERSITY EXAMINATIONS 2016/2017 ACADEMIC YEAR**

**FIRST YEAR FIRST SEMESTER**

**SCHOOL OF TOURISM AND NATURAL RESOURCE MANAGEMENT**

**BACHELOR OF HOTEL & HOSPITALITY MANAGEMENT**

**COURSE CODE: BHM 1104**

**COURSE TITLE: FOOD AND BEVERAGE**

**PRODUCTION**

**DATE: 23RD JANUARY 2017 TIME: 14:30 – 16:30PM**

**INSTRUCTIONS TO CANDIDATES**

Question **ONE** is compulsory Answer any other **THREE** questions

**QUESTION ONE (25mks)**

1. Define the following terms as used in food production **(5 marks)**
2. Mise- en place
3. Roux
4. Mirepoix
5. Bouquet garni
6. Sauce
7. Examine the personal hygiene measures to be observed by a chef in the kitchen **(5 marks)**
8. State and explain the media of heat transfer **(4 marks)**
9. Using examples describe the following kitchen equipment **(6 marks)**
10. Large
11. Small
12. Mechanical
13. Elucidate the characteristics of good quality dough **(5 marks)**

**QUESTION TWO**

1. Discuss **THREE** food production systems used in the catering industry **(9 marks)**
2. Discuss problems that food production systems experience

**(6 marks)**

**QUESTION THREE**

1. Describe the different floor plans used in the kitchen layout

**(8 marks)**

1. Examine the common causes of accidents in the kitchen **(7 marks)**

**QUESTION FOUR**

1. Define the term Menu **(1 mark)**
2. Explain the essential consideration prior to menu planning

**(6 marks)**

1. Citing their advantages, discuss the different types of menus

**(8 marks)**

**QUESTION FIVE**

1. Examine the different types of chicken varieties **(5 marks)**
2. Discuss the points to observe when purchasing poultry

**(10 marks)**

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