



**MASINDE MULIRO UNIVERSITY OF
SCIENCE AND TECHNOLOGY
(MMUST)**

**UNIVERSITY EXAMINATIONS
2021/2022 ACADEMIC YEAR**

**SECOND YEAR FIRST SEMESTER
SUPPLEMENTARY/SPECIAL EXAMINATIONS
FOR THE DEGREE**

OF

BSC. HOSPITALITY AND INSTITUTIONAL MANAGEMENT

COURSE CODE: BHM 201

COURSE TITLE: FOOD PRODUCTION

DATE: 05TH AUGUST 2022

TIME: 11.00 - 1.00 P.M

INSTRUCTIONS TO CANDIDATES

Answer all questions in SECTION A and B
Answer only TWO questions in SECTION C
Read additional instructions under various sections

TIME: 2 HOURS

MMUST observes ZERO tolerance to examination cheating

This Paper Consists of 4 Printed Pages. Please Turn Over.

SECTION A (Answer all question from this section) (10 MARKS)

1. Which of the following is **TRUE** about food poisoning?
 - a) Food poisoning can be defined as an illness characterized by headache pains and diarrhea and sometimes vomiting, developing within 10 hours after eating the affected food.
 - b) Food poisoning can be defined as an illness characterized by abdominal pains and diarrhea and sometimes vomiting, developing within 15 hours after eating the affected food.
 - c) Food poisoning can be defined as an illness characterized by stomach pains and diarrhea and sometimes vomiting, developing within 36 hours after eating the affected food.
 - d) Food poisoning can be defined as an illness characterized by normal intestine pains and diarrhea and sometimes vomiting, developing within 20 hours after eating the affected food.

2.is **NOT** an effect of heat on carbohydrates?
 - a) Coagulation.
 - b) Shrinks.
 - c) Destruction of certain nutrients.
 - d) Swelling of granules.

3. A firms gel depends on the following **EXCEPT**;
 - a) Percentage of pectin.
 - b) Molecular Wight of the pectin.
 - c) Percentage of methyl ester groups.
 - d) Percentage of bethyl water group

4. Which of the following is a material used in the construction of equipment?
 - a) Hard so that it does not absorb food particles.
 - b) Smooth so as to be easily cleaned.
 - c) Resistant to rust.
 - d) Resistant chipping.

5. Among the following select one which is **NOT** a type of fatty acid found in butter.
 - a) Butyric
 - b) Caproic
 - c) Caprillic
 - d) Cupric

6. When labeling food under cook-freeze, it is essential to ensure labels have the right Information which include;
 - a) Blast freezing.
 - b) Storage life.

- c) Fast freezers.
- d) Standard costs.

7. Which one among the following is an advantage of cook-freeze over cook-chill?

- a) Seasonal purchasing provides considerable savings.
- b) Blast chillers are cheaper to install and run than freezer storage.
- c) Increased variety and selection
- d) No system is too small to adopt cook chill.

8. From the following list identify one where food poisoning bacteria can **NOT** live.

- a) Soil.
- b) Humans –intestines nose throat skin cuts sores
- c) Animals insets and birds
- d) Plant stems.

9. Identify a source of iodine.

- a) Sea food.
- b) Irish potatoes.
- c) Maize
- d) Pumpkins.

10. From the following list, select one which is a wet method of cooking?

- a) Braising.
- b) Frying.
- c) Baking.
- d) Grilling.

SECTION B, Answer all questions from this section, all questions carry same marks.

(30 MARKS)

- 11. Explain **SIX** main types of sugars. **(6 marks)**
- 12. Discuss **SIX** ways of how food poisoning can be prevented. **(6 marks)**
- 13. Explain **SIX** types of specialized menus. **(6 marks)**
- 14. Describe the effect of heat on proteins. **(6marks)**
- 15.) Explain **SIX** stipulations of the food act 1990. **(6 marks)**

**SECTION C, Answer any two questions from this section, all questions carry same marks.
(30 marks)**

16) a) For Kitchen floors to withstand a considerable amount of wear and tear, they must be able to possess certain characteristics. Discuss. **(10marks)**

b) Explain **FIVE** benefits of cook freeze/cook chill to the employer. **(5marks)**

17. Describe the following types of food poisoning.

a) Bacterial food poisoning. **(8 marks)**

b) Chemical food poisoning. **(7 marks)**

18. Describe the process of the following production systems:-

a) Cook sous vide **(7 marks)**

b) Cook freeze **(8marks)**