



(University of Choice)

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

MAIN CAMPUS

MAIN EXAMINATIONS

2023/2024 ACADEMIC YEAR

**SECOND YEAR FIRST SEMESTER EXAMINATIONS
FOR THE DEGREE
OF
HOSPITALITY AND INSTITUTION MANAGEMENT**

COURSE CODE: BHM 202
COURSE TITLE: FOOD & BEVERAGE PRODUCTION 1

DATE: 7/12/2023 **TIME: 3P.M -5P.M**

INSTRUCTIONS TO CANDIDATES

Answer ALL questions in SECTIONS A and B
Read additional Instructions under SECTION C

MMUST observes ZERO tolerance to examination cheating
This Paper Consists of 5 Printed Pages. Please Turn Over.

SECTION A: Answer ALL questions (10 MARKS)

1. _____ is a dish prepared to order and priced individually.
 - A. Ethnic /Specialty menu
 - B. Silver service
 - C. Table d' hote
 - D. A'la' Carte'

2. Aslice of round fish on the bone is called?
 - A. Chateaubriand
 - B. Darne
 - C. Escalope
 - D. Fricassee'

3. A richly spiced pickling liquid used to give flavor & assist tenderizing of meats is called _____
 - A. Consommé
 - B. Paupiette
 - C. Marinade
 - D. Demi-glace

4. _____ is adjusting the seasoning, consistency and color
 - A. Navarin
 - B. Clarification
 - C. Correcting
 - D. Blending

5. _____ is spooning melted fat over the food during cooking to keep the food moist.
- A. Brine
 - B. Blanquette
 - C. Basting
 - D. Julienne
6. Any operation in the storage, preparation, production, processing, packaging, transporting and sale of food is _____
- A. Cost control
 - B. Food preservation
 - C. Food handling
 - D. Standard portioning
7. Dough consist of the following ingredients **EXCEPT**
- A. Water
 - B. Flour
 - C. Salt
 - D. Masala

8. _____ refers to written formula for producing food items of a specified quality and quantity for use in a particular establishment.
- A. A standard recipe
 - B. Cost control
 - C. Portion Control
 - D. Food cost
9. Julienne refers to _____
- A. Vegetable cut into batons.
 - B. Vegetable cut into fine strips
 - C. A mixture of fruits or vegetables
 - D. Roughly cut onions, carrots, spicy of thyme and bay leaf.
10. Portion control is _____
- A. Controlling the size or quantity of food to be served to each customer
 - B. Serving less food to clients with the aim of profit making
 - C. Controlling the number of ingredients to be used during food preparation
 - D. None of the above

SECTION B: Answer ALL questions in this section. (30 MARKS)

11. List **SIX** signs of quality regarding poultry selection (6 marks)
12. Explain **THREE** importance of vegetables and fruit in the diet (6 marks)
13. Outline **SIX** points to consider on purchasing fresh fish. (6 marks)
14. State **SIX** values of using herbs and spices during food and beverage production (6 marks)
15. Explain **THREE** factors that justify why meat should be hung after slaughter (6 marks)

SECTION C: Answer any TWO questions. (30 MARKS)

16. Discuss points to consider prior to planning the menu (**15 marks**)
17. Discuss why control of goods from receipt (delivery) to final destination (customer) is essential. (**15 marks**).
18. As the executive chef of marina delicacies; **DISCUSS** the need to be knowledgeable regarding the cost and quality of foods in relation to selling price. (**15 marks**)

