



BHM 110 - Main exams

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

MAIN CAMPUS

**UNIVERSITY EXAMINATIONS
2022/2023 ACADEMIC YEAR**

**FIRST YEAR, SECOND SEMESTER MAIN EXAMINATIONS
FOR THE DEGREE**

OF

B.Sc. HOSPITALITY AND INSTITUTIONAL MANAGEMENT

COURSE CODE: BHM 110

**COURSE TITLE: INTRODUCTION TO FOOD AND BEVERAGES
PRODUCTION**

DATE: 20TH APRIL, 2023

TIME: 3:00PM – 5:00PM

INSTRUCTIONS TO CANDIDATES

Answer all questions in SECTION A and B

Answer two questions from section C.

MMUST observes ZERO tolerance to examination Cheating

This paper consists four printed Pages. Please Turn Over

SECTION A: Answer all questions (10 MARKS)

1. Which of the following is **NOT** a method of mixing food?
 - A. Firming in.
 - B. Rubbing in.
 - C. Pressing in.
 - D. Rolling in.

2. Who among the following kitchen personnel is charged with the responsibility of Overall management of kitchen and staff, supervising, creating new recipes, and training apprentice.
 - A. Chef Tournant.
 - B. Chef de Cuisine.
 - C. Chef Grade Manager.
 - D. Chef Entremetier.

3. _____ is a desirable texture of food.
 - A. Hard
 - B. Coarse
 - C. Flaky
 - D. Tough

4. Which of the following is **TRUE** about Sauteing cooking method?
 - A. Food is Cooked in boiling oil
 - B. It's the best cooking method for the preparation of sea food
 - C. Food is Cooked on an oiled or buttered pan, then stir and flip it
 - D. Can be used to prepare rice.

5. _____ is a type of juicer used to extract juices and pulps from fruits and vegetables
 - A. Dough arm
 - B. Centrifugal
 - C. Under-counter
 - D. Door-type.

6. The following vegetables are brassicas **EXCEPT**:
 - A. Cabbage
 - B. cauliflower
 - C. Broccoli
 - D. Quinoa

7. Which one of the following is an advantage of using Sulphur dioxide(SO_2) for food preservation?
- A. It binds with water molecules and thus acts as a dehydrating agent in foods.
 - B. It helps to retain the colour of the beverage for a longer time than any other chemical.
 - C. It can be used in the case of some naturally colored juices like those of jamun, pomegranate, strawberry, colored grapes, plum etc. on account of its bleaching action.
 - D. All the above
8. _____ is a type of stock in cooking.
- A. Brown Stock
 - B. Chowder stock
 - C. Puree stock
 - D. Potage stock
9. Which of the following is a main objective of food hygiene?
- A. Enhance the nutritional value.
 - B. Preserve the quantity of food.
 - C. Protect food from adulteration
 - D. To improve the flavor of the food.
10. _____ sauce is **NOT** a mother sauce.
- A. Chilli
 - B. Tomato
 - C. Velouté
 - D. Espagnole

SECTION B: Answer all questions (30 MARKS)

11. i. Define the word food production (1 mark)
 - ii. Highlight **FIVE** attributes that were introduced by Maitre Auguste Escoffier to the kitchen operations (5 marks)
12. Explain the effect of heat on the following food items.
 - i. Carbohydrates (2 marks)
 - ii. Proteins (2 marks)
 - iii. Fats (2 marks)
13. What are the **SIX** characteristics of a good kitchen design? (6 marks)
14. State any **SIX** different types of fruits (6 marks)
15. i. What is food preservation? (1 mark)
 - ii. Identify **FIVE** principles of food preservation (5 marks)

SECTION C: Answer any two questions from this section. (30 MARKS)

16. Kitchen anatomy is the most crucial aspect of any restaurant and may be considered as its heart and soul. Discuss the **FIVE** sections of the kitchen. (15 marks)
17. Discuss any **FIVE** principles of food safety preparation according to the **WHO** golden rules. (15 marks)
18. Citing examples, discuss the different types of cooking techniques under the following headings.(15 marks)
 - i. Dry heat cooking method
 - ii. Oil-based cooking methods
 - iii. Liquid- based cooking methods
 - iv. Cooking techniques that involve more than one method.