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KIRIRI WOMEN'S UNIVERSITY OF SCIENCE AND TECHNOLOGY
UNIVERSITY EXAMINATION, 2024/2025 ACADEMIC YEAR
FIRST YEAR, SECOND SEMESTER EXAMINATION
FOR THE DIPLOMA IN HOSPITALITY MANAGEMENT
DHM 1619 FOOD AND BEVERAGE PRODUCTION

Date: 9th August 2024
Time: 2.30pm-4.30pm

INSTRUCTIONS TO CANDIDATES

ANSWER QUESTION ONE (COMPULSORY) AND ANY OTHER TWO QUESTIONS

QUESTION ONE (30 MARKS)

As the newly appointed Chef in charge of Food and Beverage Production at Safari Part Hotel in Nairobi, your key responsibility involves evaluating the existing challenges faced by the management in areas such as menu planning, kitchen design, food and beverage control measures, and the overall process of food and beverage production and service. Your main task is to bring in fresh and inventive approaches, cooking techniques, and protocols for the presentation of food and beverages. The goal is to implement effective mechanisms for food production, fostering a systematic approach to minimize food wastage and ensure adherence to proper methods of food preparation. In an interview during your engagement answer the following questions.

- a) Explain the meaning of the following terms as used in culinary
 - i) Baking (2 Marks)
 - ii) Table d' hote menu (2 Marks)
 - iii) Du jour menu (2 Marks)
 - iv) Sauté (2 Marks)
 - v) Supplementary merchandising copy (2 Marks)
- b) Explain the 2 key differences between domestic and commercial kitchens in terms of layout, and function. (4 Marks)
- c) Discuss four roles and responsibilities of a Chef d' partie in a commercial kitchen setting. (4 Marks)
- d) Describe five significant reasons why personal hygiene is important to customers. (5 Marks)
- e) Analyze seven factors to consider when selecting kitchen equipment for both small and large-scale operations. (7 Marks)

QUESTION TWO: (20 MARKS)

- a) Analyze the importance of stocks in basic food preparations (4 marks)
- b) Discuss the significance of menu planning in relation to the following key points (6 Marks)
 - i) Seasonality
 - ii) Dietary Requirements
 - iii) Cost
- c) Giving specific examples, Explain Five different types of salads commonly prepared in commercial kitchens (10 Marks)

QUESTION THREE: (20 MARKS)

- a) Describe **Five** qualities to look for when purchasing good quality Fish (10 Marks)
- b) Outline dishes that will be served with the following Sauces
 - i) Sweet and sour sauce (2 Marks)
 - ii) White sauce (2 Marks)
 - iii) Mint sauce (2 Marks)
 - iv) Espagnole (2 Marks)
 - v) Dark Chocolate sauce (2 Marks)

QUESTION FOUR: (20 MARKS)

- a) Analyze Four factors to consider when selecting and sourcing ingredients for menu items (8 marks)
- b) Explain two breakfast items that can be prepared from each of the following pastries
 - i) Puff pastry (2 Marks)
 - ii) Minced meat (2 Marks)
- c) Describe two roles of convenience food in food preparation (2 Marks)
- d) Describe the procedures involved in the preparation of Béchamel Sauce (6 Marks)

QUESTION FIVE: (20 MARKS)

- a) Construct a three course table d' hote menu for guest from the Coastal region with a choice in each course (6 Marks)
- b) Using your own figures Cost the dessert to arrive at total cost of the meal (4 Marks)
- c) Compute the selling price of the dessert using 30% gross profit. (6 marks)
- d) Explain two reasons why environmental hygiene is important for the safety of guests in an establishment (4 Marks)