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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 & BEVERAGE PRODUCTION

Date: 15th April 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 Whitesands Hotel Mombasa, 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. This role will specifically emphasize:

- a) Explain the following culinary terms to your staff
 - i. Poaching (2 Marks)
 - ii. Braising (2 Marks)
 - iii. Menu (2 Marks)
 - iv. A la carte (2 Marks)
 - v. Supplementary merchandising copy (5 Marks)
- b) Describe **Four** types of Kitchen layouts used in modern Kitchens (6 Marks)
- c) Highlight **Two** advantages of stewing (3 Marks)
- d) Explain **Five** Importance of personal hygiene from the customer's point of view (5 Marks)
- e) Explain **Three** precautions to be taken to ensure that accidents do not occur in the kitchen (3 Marks)

QUESTION TWO (20 MARKS)

- a) Explain **Four** common mistakes in menu design (8 Marks)
- b) Describe **Four** storage conditions for the storage of fish (8 Marks)
- c) Explain four types of sauces that will be served with the following dishes
 - i. Roast chicken (2 Marks)
 - ii. T-bone steak (2 Marks)

QUESTION THREE (20 MARKS)

- a) Describe **Four** qualities to look for when purchasing poultry (8 Marks)
- b) Suggests 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)
- c) Explain the reason for washing hands when you have touched your body parts (2 marks)

QUESTION FOUR (20 MARKS)

- a) Explain two breakfast items that can be prepared from the following pastries
 - i. Puff pastry (2 Marks)
 - ii. Choux pastry (2 Marks)
 - iii. Sugar pastry (2 Marks)
 - iv. Danish pastry (2 Marks)
 - v. Minced meat (2 Marks)
- b) Explain the procedure for preparations of Dinner rolls (5 Marks)
- c) Explain **Five** points to consider when preparing pastries (5 Marks)

QUESTION FIVE (20 MARKS)

- a) Construct a three course lacto- vegetarian dish for guest from Asia (9 Marks)
- b) Suggests **Five** salads and its accompanying sauces (5 Marks)
- c) Explain Six cuts that can be obtained from a beef carcass (6 Marks)