



Kasarani Campus
Off Thika Road
P. O. Box 49274, 00101
NAIROBI
Westlands Campus
Pamstech House
Woodvale Grove
Tel. 4442212
Fax: 4444175

KIRIRI WOMENS' UNIVERSITY OF SCIENCE AND TECHNOLOGY
UNIVERSITY EXAMINATION, 2024/2025 ACADEMIC YEAR
DIPLOMA IN HOSPITALITY MANAGEMENT
DHT 023: FOOD PRODUCTION THEORY

Date: 11TH December 2024
Time: 11:30AM – 1:30PM

INSTRUCTIONS TO CANDIDATES

ANSWER QUESTION ONE (COMPULSORY) AND ANY OTHER TWO QUESTIONS

QUESTION ONE (30 MARKS)

(a) Define the following terms

- (i) Menu (2 Marks)
- (ii) Recipe (2 Marks)
- (iii) Garnish (2 Marks)
- (iv) Savoury (2 Marks)
- (v) Salad dressing (2 Marks)

(b) Outline five types of catering establishments (5 marks)

(c) Outline five types of non-alcoholic beverages found in a restaurant (5 marks)

(d) State four quality factors to consider when buying liver (4 marks)

(e) Outline six food items that can be served for breakfast (6 marks)

QUESTION TWO (20 marks)

(a) Explain five factors to consider when planning a menu (10 marks)

(b) Kitchen equipment is expensive and therefore initial selection is important. Explore five points to consider before purchasing or hiring equipment (10 marks)

QUESTION THREE (20 marks)

(a) Describe five elements of kitchen supervision (10 marks)

(b) Outline ten benefits of the cook-chill (10 marks)

QUESTION FOUR (20 marks)

(a) Explain five precautionary measures that can be used in the kitchen to prevent burns and scalds (10 marks)

(b) Explain five influences of ethnic culture that affect what people eat (10 marks)

QUESTION FIVE (20 marks)

(a) Prepare a four-course traditional menu from the community that you come from. Each course should have two choices of food items (10 marks)

(b) Explain five factors to consider when preparing meals for a function (10 marks)