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KIRIRI WOMENS' UNIVERSITY OF SCIENCE AND TECHNOLOGY
UNIVERSITY EXAMINATIONS, 2022/2023 ACADEMIC YEAR
FIRST YEAR, SECOND SEMESTER END OF SEMESTER EXAMINATIONS
FOR THE DIPLOMA IN HOSPITALITY MANAGEMENT
DHM 1619-FOOD AND BEVERAGE PRODUCTION

Date: 9th December, 2022

Time: 2.30pm-4.30pm

INSTRUCTION TO CANDIDATES

ANSWER QUESTION ONE (COMPULSORY) AND ANY OTHER TWO QUESTIONS

QUESTION ONE (30 MARKS)

- a) Kiriri women university of science and technology are intending to have a two day international conference, You have been tasked to plan and execute for a three course meal for five of its VP guest from USA. (5 marks)
- b) A newly established eatery in town have employed you as a chef and they need you to plan for a good kitchen layout. Outline five special concern when planning for a good kitchen layout (5marks)
- c) As a chef in a Mwioko hotel prepare a job specification of the following staff in your kitchen that will enable them achieve the customer satisfaction on their new role. (5marks)
- i. Head chef
 - ii. Sue chef
 - iii. Chef de partie
 - iv. Saucier
 - v. Roastier
- d) Due to the current situation of the effect of covid-19 in our country most hotels in Kenya have been highly affected that requires the hotels to come up with policies in regard to hygiene. Identify FIVE importance of personal hygiene for a food handler (5 marks)
- e) Methods of cooking used in most hotels in Kenya have got a direct effect on customers satisfaction. List FIVE factors influencing the choice of a cooking method to be used by a kitchen personnel (5 marks)
- f) Cookery is one of the most dangerous job in a hotel hence one need to cautious on the use of any source of fuel. Outline FIVE points to note while using electricity as a source of fuel (5 marks)

QUESTION TWO (20 MARKS)

- a) You are planning an international evening cuisine and need to create menus. Describe five importance of menu planning. (10 marks)
- b) Water has been one of the fundamental resources in catering outlets hence there is need for proper conservation of water. Explain to the management of your hotel on five different methods of water treatment. (10 marks)

QUESTION THREE (20 MARKS)

- a) There has been a lot of complaints by the staffs in your hotel due to safety and insecurity that has frequently occurred in the hotel. This has led to the reduction on the morale of your staff. Describe to the management five of the causes of accidents in the kitchen. (10marks)
- b) Standard recipe is one of the key tools in cookery. Prepare the recipe of the following dishes.
- i. Brown beef stew
 - ii. Tomatoes soup
 - iii. Bread rolls
 - iv. Consommé soup
 - v. Vinigrate souce
- (10 marks)

QUESTION FOUR (20 MARKS)

- a) You have been employed in a newly established hotel in town and you have realized that they always purchase convenient stock. Train your staff on how to prepare brown stock in house. (10 marks)
- b) As a chef you have realized that there is a lot of food contamination in the kitchen. Advise your staff on the measures they need to put in place to reduce food contamination in the kitchen. (10 marks)

QUESTION FIVE (20 MARKS)

- a) Most of the guest have been having negative opinion on the use of scipces and herbs in food production. Explain to a guest five positive benefits of herbs and spices in the kitchen during food preparation. (10marks)
- b) Giving two examples in each case describe the following types of salad (6 marks)
- i. Simple salad
 - ii. Compound salad
- c) For you to produce good quality food item in the kitchen you need to be able to identify purchase specification of food commodities, Outline four points to note while purchasing a fresh fish. (4marks)