



# **MAASAI MARA UNIVERSITY**

**REGULAR UNIVERSITY EXAMINATIONS  
2021/2022 ACADEMIC YEAR  
FIRST YEAR FIRST SEMESTER**

**SCHOOL OF NATURAL RESOURCES, TOURISM  
AND HOSPITALITY  
BACHELOR OF HOTELS AND HOSPITALITY  
MANAGEMENT**

**COURSE CODE: HHM 1105-1**

**COURSE TITLE: FOOD AND BEVERAGE  
PRODUCTION THEORY AND PRACTISE**

**DATE: 6<sup>TH</sup> DECEMBER, 2022**

**TIME: 1430-1630**

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**INSTRUCTIONS TO CANDIDATES**

Answer all questions in section A

Answer any other **TWO** questions in Section B

*This paper consists of 2 printed pages. Please turn over.*

## **SECTION A-20 MARKS**

### **QUESTION ONE**

- i. Differentiate between sauteing and simmering cooking methods as used in food production. **(2 mark)**
- ii. Identify any four classifications of vegetarian diets. **(4 marks)**
- iii. Explain the difference between workstations and work sections in a commercial kitchen **(4 marks)**
- iv. Identify **FOUR** types of salad dressing **(4 marks)**
- v. With the aid of a diagram indicate sections of wheat grain with the nutrients contained in each section. **(6 marks)**

## **SECTION B-30 MARKS**

### **QUESTION TWO**

- i. Discuss four types of stocks and the process of preparation of stocks. **(12 marks)**
- ii. Identify and briefly explain any three thickeners used for sauces. **(3 marks)**

### **QUESTION THREE**

- i. With the aid of a diagram explain any Five cuts of beef and preferred cooking methods of each. **(10 marks)**
- ii. Differentiate between pasta and dumplings. **(5 marks)**

### **QUESTION FOUR**

- i. Explain five factors that influences purchase of fruits. **(5 marks)**
- ii. Explain any FIVE cooking methods of cooking vegetables and give two examples of each. **(10marks)**

### **QUESTION FIVE**

- i. Identify five types of menus that can be used in a hospitality establishment **(5 marks)**
- ii. Explain five considerations for purchase and storage of meat. **(10 marks)**

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