



MAASAI MARA UNIVERSITY

REGULAR UNIVERSITY EXAMINATIONS

2023/2024 ACADEMIC YEAR

FIRST YEAR FIRST SEMESTER

SCHOOL OF TOURISM AND HOSPITALITY

BACHELOR OF HOTELS AND HOSPITALITY

MANAGEMENT

COURSE CODE: HHM 1105-1

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

DATE: 30/1/2024

TIME: 0830-1030 HRS

INSTRUCTIONS TO CANDIDATES

- i. Question **ONE** is compulsory
- ii. Answer any other **TWO** questions in Section B

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

QUESTION ONE (20mks)

- i. Explain how ancient Greek dining customs reflect their social values and beliefs? **(2 mark)**
- ii. Describe the Four types of knives and their specific uses. **(4 marks)**
- iii. Explain the classification of thin soups. Provide examples. **(4marks)**
- iv. Identify **FOUR** types of salad dressing **(4 marks)**
- v. Compare and contrast the methods of grilling and barbecuing giving Two advantages and disadvantages of each method. **(4 marks)**
- vi. Explain four considerations of handling cold foods. **(2 marks)**

SECTION B-30 MARKS

QUESTION TWO

- i. Discuss Four techniques for thickening soups with examples. **(9 marks)**
- ii. What were the significant developments in culinary experimentation during the 20th century, and how did they impact the culinary landscape? **(6 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. Describe the different quality grades for beef, lamb, and veal and their distinguishing characteristics. **(5 marks)**

QUESTION FOUR

- i. What are the steps involved in finishing a sauce? **(5 marks)**
- ii. Explain the characteristics and uses of the five mother sauces. Provide an example of a sauce from each category. **(10marks)**

QUESTION FIVE

- i. Explain the nutritional differences between white meat and dark meat in poultry. Please provide examples of each type and their respective characteristics. **(5 marks)**
- ii. Explain five considerations for purchase and storage of meat. **(10 marks)**