



KENYA POLYTECHNIC UNIVERSITY

COLLEGE

DEPARTMENT OF INSTITUTIONAL MANAGEMENT

HIGHER DIPLOMA IN CATERING AND ACCOMODATION

MANAGEMENT

END OF YEAR I EXAMINATIONS

NOVEMBER 2007

FOOD PRODUCTION THEORY

3 HOURS

INSTRUCTIONSTO CANDIDATES:

Answer any FIVE questions.

This paper consists of 2 printed pages.

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- Q.1 “Rules of hygiene are laid down by law”.
- (a) Explain how you would ensure that production staff carry out the laws in their daily work. (6 marks)
- (b) Discuss the aspects of hygiene you would include in an induction course for new staff . (14 marks)
- Q.2 (a) Outline FIVE factors to bear in mind when designing chef’s uniforms. (5 marks)
- (b) Explain any FIVE factors to consider when menu planning, which relate to consumer needs. (15 marks)
- Q.3 (a) Explain THREE the pros and two cons of bulk buying. (10 marks)
- (b) Vitamu guest house has just prepared standard purchase specifications. Explain FIVE objectives of using them. (10 marks)
- Q.4 (a) Explain FOUR reasons for product evaluation. (8 marks)
- (b) As a caterer of Chakula hotel suggest FOUR approaches to product adaptation and possible effects of each. (12 marks)
- Q. 5 Write training notes on accident prevention, under the following headings
- i) Burns & scalds
 - ii) Cuts
 - iii) Machines
 - iv) Fires (20 marks)
- Q.6 Describe the FOUR most commonly used types of storage in large organizations. (20 marks)