



MANICALAND STATE UNIVERSITY OF APPLIED SCIENCES

FACULTY OF AGRIBUSINESS

DEPARTMENT: TOURISM AND HOSPITALITY MANAGEMENT

MODULE: FOOD PREPARATION

CODE: THMA 124

SESSIONAL EXAMINATIONS
NOVEMBER/DECEMBER 2022

DURATION: 3 HOURS

EXAMINER: MR W MADHOMBIRO

INSTRUCTIONS

1. Answer any **four** questions **only**.
2. Each question carries 25 marks
3. Start a new question on a fresh page
4. Total marks 100

QUESTIONS 1

Examine five (5) common accidents in production kitchens, in each case make practical recommendations to minimize occurrence [25marks]

QUESTIONS 2

- a. Identify and explain 4 different types of menus used in various food and beverage outlets [12marks]
- b. Describe any five factors to consider during menu planning? [13 marks]

QUESTIONS 3

- a. Describe the limitations of written recipes [10marks]
- b. Comment on the use of judgement in food production [15marks]

QUESTIONS 4

- a. Discuss the process of cheese making [15marks]
- b. Differentiate between herbs and spices and in each case give 4 examples [10marks]

QUESTIONS 5

Using examples, demonstrate your understanding of the following types of pastries [25marks]

- a. Short pastry
- b. Puffy pastry
- c. Choux pastry
- d. Sugar pastry
- e. Bread dough

QUESTIONS 6

- a.** Examine strategies that a chef has to employ to attain an acceptable cost of Sales [15marks]
- b.** Using examples from any one country of your choice, discuss classic combination flavourings [10marks]

END OF EXAMINATION