

**AKENTEN APPIAH-MENKAH UNIVERSITY OF SKILLS TRAINING AND  
ENTREPRENEURIAL DEVELOPMENT  
DEPARTMENT OF HOSPITALITY AND TOURISM EDUCATION  
END OF SEMESTER EXAMINATION, AUGUST 2021**

CANDIDATE'S INDEX NUMBER \_\_\_\_\_ DATE \_\_\_\_\_

<b>PAPER CODE</b>	<b>HOS 124</b>
<b>PAPER TITLE</b>	<b>FOOD PRODUCTION OPERATION II</b>
<b>DURATION</b>	<b>2 HOURS</b>
<b>LECTURERS</b>	<b>DR ELLEN OLU &amp; NAFISATU SALAM</b>
<b>INSTRUCTION(S)</b>	<b>✓ ANSWER ALL QUESTIONS IN SECTION A ON THE QUESTION PAPER ✓ ANSWER TWO (2) QUESTIONS FROM SECTION B ON THE ANSWER BOOKLET</b>

**SECTION A**

**ANSWER ALL QUESTIONS IN THIS SECTION**

1. State the two (2) reasons why a setting amount of fat is desirable in meat [2marks]

a. \_\_\_\_\_  
\_\_\_\_\_

b. \_\_\_\_\_  
\_\_\_\_\_

2. The smallest unite of muscle tissue is called \_\_\_\_\_ [1mark]

3. The tissue that bind meat fibers together is called \_\_\_\_\_ [2marks]

4. The fat distribution in lean part of meat is called \_\_\_\_\_ [2mark]

5. The pigment in meat that gives the color red is called \_\_\_\_\_ [2marks]

6. The two types of connective tissue in meat are. [2marks]

a. \_\_\_\_\_

\_\_\_\_\_

b. \_\_\_\_\_

\_\_\_\_\_

7. what is rigor motis. [2marks]

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

8. Fill the table below with any three (3) names and ages of poultry you know. [3marks]

S/N	NAME OF POULTY	AGE OF POULTRY
1		
2		
3		

9. State any 2 parts of an egg [2marks]

a. \_\_\_\_\_

b. \_\_\_\_\_

c. \_\_\_\_\_

10. As the animal ages, the \_\_\_\_\_ increases. [2marks]

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**SECTION B**  
**ANSWER ANY TWO (2) QUESTION**

**QUESTION ONE**

- a. State and explain any three (3) ways of treating milk to kill harmful bacteria [6marks]
- b. Briefly explain the terms caseinogen and lactalbumin. [4marks]
- c. State and explain any two ways of testing for freshness of an egg. [4marks]
- d. Explain four (4) factors to consider during meal planning. [4marks]
- e. State any two points to consider when purchasing poultry. [2marks]

**QUESTION TWO**

- a. List any four (4) things to consider when buying and choosing fish. [6marks]
- b. State the two main groups of fish. [4marks]
- c. Give any two (2) special problems in cooking fish. [4marks]
- d. State the composition of the following. [6marks]
  - i. Meat
  - ii. Fish
  - iii. Egg

**QUESTION THREE**

- a. Explain the following terms in poultry. [6marks]
  - i. Kind
  - ii. Class
  - iii. Style
- b. Explain the term combination cooking method and give one example of a dish cook using this method. [4marks]
- c. Explain the two (2) types of aging in meat and give two advantages and two disadvantages each. [8marks]
- d. State two ways of grilling poultry. [2marks]