

**AKENTEN APPIAH-MENKAH UNIVERSITY OF SKILLS TRAINING AND
ENTREPRENEURIAL DEVELOPMENT
DEPARTMENT OF HOSPITALITY AND TOURISM EDUCATION**

SUPPLEMENTARY EXAMINATION

CANDIDATE'S INDEX NUMBER.....DATE.....

PAPER CODE	HOS 113
PAPER TITLE	FOOD PRODUCTION OPERATION I
DURATION	2 HOURS
LECTURER	VIDA GYIMAH BOADU
INSTRUCTION(S)	ANSWER ANY THREE QUESTIONS

SECTION A

ANSWER ANY THREE QUESTIONS

QUESTION ONE

- a. What are sauces? [1mark]
- b. State four (4) ingredients that can be used as a thickener in sauces. [2marks]
- c. State four (4) uses of sauces. [2marks]
- d. Explain five (5) reasons for cooking food. [10marks]
- e. Provide three (3) suggestions for the successful roasting of meat and poultry. [3marks]
- f. List four (4) factors you will consider when choosing fuels. [2marks]

QUESTION TWO

- a. What is a kitchen? [1mark]
- b. List four (4) factors that influence kitchen design. [2marks]
- c. State three (3) advantages of firewood over liquified petroleum gas. [3marks]
- d. Explain five (5) reasons of using labour saving equipment. [10marks]

- e. List the four (4) main parts of salads. **[2marks]**
- f. Explain the following meal planning terms;
 - i. One pot dish iii. Main meal **[2marks]**

QUESTION THREE

- a. What is a menu? **[1mark]**
- b. State four (4) differences between the two main types on menu **[4marks]**
- c. Foods that are deep fried are usually prepared by coating them. State four (4) importance of coating **[2marks]**
- d. Explain four (4) safety precautions in handling mechanical and large equipment in the kitchen **[8marks]**
- e. State three (3) advantages of a cyclical menu **[3marks]**
- f. State the two (2) functions of soups **[2marks]**

QUESTION FOUR

- a. What is kitchen brigade? **[1mark]**
- b. Chef Augustus Escoffier gave the concept of classical brigade. It has simplified due to some reasons. Explain five (5) of them **[10marks]**
- c. Food preparation rooms should be planned and designed to enable a smooth work and product flow. State four (4) importance of planning and designing the kitchen. **[2marks]**
- d. List four (4) factors to consider when planning a menu **[2marks]**
- e. State three (3) functions of the the Head Chef (Le Chef de cuisine) **[3marks]**
- f. State a function of
 - i. Stocks ii. Roux **[2marks]**