



TECHNICAL UNIVERSITY OF MOMBASA

School of Humanities and Social Sciences

Department of HOSPITALITY & Tourism MANAGEMENT

UNIVERSITY EXAMINATION FOR THE DEGREE OF:
BACHELOR OF TECHNOLOGY IN HOTEL AND HOSPITALITY
MANAGEMENT (BTHMS23)

HHH 4208: FOOD PRODUCTION MANAGEMENT

END OF SEMESTER EXAMINATION

SERIES: APRIL 2025

TIME: 2HOURS

DATE: Pick Date April 2025

Instructions to Candidates

You should have the following for this examination

-Answer Booklet, examination pass and student ID

This paper consists of **FIVE** questions. Attempt question ONE (Compulsory) and any other TWO questions.

Do not write on the question paper.

SECTION A (Answer all the questions)

30 POINTS

QUESTION ONE

- a) Explain **FOUR (4)** factors to consider when recruiting kitchen staff in a food production business. **(4 marks)**
- b) Briefly propose a utility management plan for a restaurant kitchen that aims to minimize waste and enhance sustainability. **(8 marks)**
- c) Explain **FIVE (5)** key reasons why menu merchandising is important in a food production establishment. **(10 marks)**

- d) i) Compare and contrast static, cycle, and à la carte menus in food production management. (4 marks)
- ii) Giving an advantage and a disadvantage of each. (4 marks)

SECTION B (Answer only TWO questions)

QUESTION TWO

- a) As a food production manager, suggest (FIVE) practical strategies to minimize food waste in the production process. (5 marks)
- b) Describe FIVE (5) effective ways to reduce high operational costs in food production while maintaining quality and efficiency. (5 marks)
- c) Propose FIVE (5) strategies to address staff shortages and improve workforce efficiency in food production management. (5 marks)
- d) Explain FIVE (5) key measures to ensure compliance with hygiene and food safety standards in a food production environment. (5 marks)

QUESTION THREE

Describe how you would assist a newly opened restaurant in Mombasa to create a menu that attracts a diverse customer base, maintains profitability, and ensures smooth kitchen operations. (20 marks)

QUESTION FOUR

As a **Food Production Manager**, you have been assigned to oversee the kitchen design and layout planning.

- a) Identify and explain FOUR (4) critical factors you would consider when designing the kitchen layout for this hotel. (4 marks)
- b) Suggest FOUR (4) strategies to ensure smooth workflow and effective use of limited kitchen space. (4 marks)
- c) Recommend a suitable kitchen layout for the hotel and justify your choice. (4 marks)
- d) Describe FOUR (4) essential measures to ensure the kitchen meets food safety and occupational health regulations. (4 marks)
- e) Explain FOUR (4) ways the hotel can incorporate energy-efficient and eco-friendly practices into the kitchen design. (4 marks)

QUESTION FIVE

- a) Describe **FIVE (5)** emerging trends in food production management that are shaping the industry today **(5 Marks)**
- b) Explain **FIVE (5)** advantages of technology in modern food production management. **(5 Marks)**
- c) Describe **FIVE (5)** sustainable practices that food production managers are adopting to reduce environmental impact. **(5 Marks)**
- d) Consumer preferences are influencing changes in food production. Discuss at least **FIVE (5)** ways in which the food production industry are adapting to these changing demands. **(5 Marks)**