

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

**EXAMINATION FOR THE AWARD OF DIPLOMA IN TOURISM AND
HOSPITALITY MANAGEMENT**

DTHM 0241/0142: FOOD AND BEVERAGE PRODUCTION/FOOD PRODUCTION

STREAMS: DTHM Y1S1/Y2S1

TIME: 2 HOURS

DAY/DATE: TUESDAY 30/03/2021

8.30 A.M – 10.30 A.M

INSTRUCTIONS:

Answer all questions in section A and any two questions in section B

Do not write on the question paper

SECTION A (30 MARKS)

1. Briefly explain five types of salad produced in cookery. [5 marks]
2. Explain marinating process in meat cookery. [4 marks]
3. With examples explain three types of starches in food production. [6 marks]
4. Explain five classifications of vegetables used in cookery. [5 marks]
5. Explain five types of egg dishes. [5 marks]
6. Explain how you can prepare five hot beverages. [5 marks]

SECTION B (40 MARKS)

7. (a) Discuss any 5 classes of equipment in the kitchen. [10 marks]
(b) With examples discuss five methods of cooking fish. [10 marks]
8. (a) Discuss five mother sauces used in cookery. [10 marks]
(b) Discuss the steps followed in traditional process of bread making. [10 marks]

9. (a) Discuss five types of paste and products made from each in pastry. [10 marks]
- (b) Discuss five techniques of decorating and finishing cake. [10 marks]
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