

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

CHUKA/EMBU

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

DTHM 0142/0241: FOOD AND BEVERAGE PRODUCTION

STREAMS: DTHM Y1S1, Y1S2

TIME: 2 HOURS

DAY/DATE: THURSDAY 08/07/2021

8.30 A.M – 10.30 A.M

INSTRUCTIONS:

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

Do not write on the question paper

SECTION A (30 MARKS)

1. State **FOUR** ways of testing if a baked cake is cooked. [4 marks]
2. Outline **FOUR** nutritional guidelines you would use as a caterer while compiling menu for an institution. [4 marks]
3. List **FOUR** uses of pulses in cookery. [4 marks]
4. Outline **FOUR** quality points to look for when selecting vegetables for use in cookery. [4 marks]
5. Explain the use of the following knives in the kitchen: [3 marks]
 - (a) Paring knife
 - (b) Pallet knife
 - (c) Turning knife
6. Explain **TWO** ways in which clothing for kitchen staff enhances their safety. [4 marks]
7. State **FOUR** reasons for cloudiness in consommé soup. [4 marks]

8. Outline **THREE** causes of faults in sauces. [3 marks]

SECTION B (40 MARKS)

9. (a) Discuss **FOUR** hygiene measures to observe while cooking. [8 marks]
(b) Explain the **THREE** main categories of kitchen equipment in each list two equipment and their use. [12 marks]
10. (a) Highland breeze hotel is expecting visitors from United Kingdom, as the hotel executive chef prepare a three course menu for the visitors which should have, starter, main dish and a dessert. [10 marks]
(b) Discuss **FIVE** points to observe when preparing and presenting appetizers. [10 marks]
11. (a) Outline the procedure of preparing a genoise sponge [10 marks]
(b) Explain **FIVE** methods of cooking. [10 marks]
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