

CHUKA



UNIVERSITY

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**UNIVERSITY EXAMINATIONS**

**FIRST YEAR EXAMINATION FOR THE AWARD OF DEGREE OF  
BACHELOR OF CATERING AND HOTEL MANAGEMENT**

**BTHM 112: KITCHEN ORGANIZATION AND FOOD KNOWLEDGE**

**STREAMS: BCHM YISI**

**TIME: 2 HOURS**

**DAY/DATE: MONDAY 03/12/2018**

**10.30 AM – 1.30 PM**

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**INSTRUCTIONS:**

- **Answer ALL Questions in Section A and any Two in Section B**
- **Do not write anything on the Question Paper**

**SECTION A (30 MARKS)**

1. Explain the following [6 marks]
  - (a) Roux
  - (b) Blanquette
  - (c) Rennetting
2. Explain two reasons why a customer would prefer having a piece of roast beef for lunch rather than beef stew. [4 marks]
3. Give two examples and two quality specifications for each of the following vegetable classifications:
  - (a) Flower heads
  - (b) Roots [4 marks]
4. Explain why cooking is a necessary art [2 marks]
5. Explain the role of the following techniques used in cooking [4 marks]
  - (a) Sealing
  - (b) Reducing

6. Briefly describe three ways of enhancing presentation of a baked product. [6 marks]
7. Briefly explain two textural effects of using different types of wheat flour in pastry production. [4 marks]

**SECTION B (40 MARKS)**

8. (a) Discuss the effects of (i) Boiling and (ii) Frying of food on customer experience. [8 marks]
- (b) Explain three reasons why meat loses tenderness and how to correct it. [12 marks]
9. (a) Describe kitchen work flow and associated activities. [10 marks]
- (b) Explain any five techniques associated with baking food. [10 marks]
10. discuss the various grouping of kitchen equipment. [20 marks]
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