

**CHUKA**



**UNIVERSITY**

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**UNIVERSITY EXAMINATIONS  
CHUKA /EMBU**

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

**CHTM 00302: FOOD PRODUCTION**

**STREAMS: CTHM Y1S1**

**TIME: 2 HOURS**

**DAY/DATE: THURSDAY 6/12/2018**

**11.30 A.M – 1.30 P.M**

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**INSTRUCTION:**

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

**SECTION A: 30 MARKS**

1. Differentiate between dry heat and moist heat cooking methods. [2 marks]
2. State 5 functions of the Chef de cuisine in the kitchen. [5 marks]
3. Explain two types of salads and 3 types of eggs dishes. [5 marks]
4. Explain any 3 classes of meat and their animal source. [6 marks]
5. State 5 kitchen equipment and their functions. [5 marks]
6. State 5 rules to observe when cooking vegetables. [5 marks]
7. Explain the difference between a boyeur and chef entremetier. [2 marks]

**SECTION B (40 MARKS)**

6. (a) State the ingredients of making a cake and discuss the recipe for baking a cake.

[10 marks]

- (b) Explain the steps to consider when buying fish in the market. [10 marks]
7. (a) Discuss reasons for cooking and explain various cooking methods that can be used in a hotel production unit. [20 marks]
8. (a) Describe various types of stock and rules followed in preparation of stocks. [10 marks]
- (b) Discuss 5 functions and qualities of a good soup. [10 marks]
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