

**CHUKA**



**UNIVERSITY**

---

**UNIVERSITY EXAMINATIONS**

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

**CHTM 00302: FOOD PRODUCTION**

**STREAMS: CERT (CHTM) YISI**

**TIME: 2 HOURS**

**DAY/DATE: MONDAY 05/08/2019**

**2.30 PM – 4.30 PM**

---

**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. Briefly explain any four reasons for cooking food. [4 marks]
2. State four heavy cooking equipment and explain the use for each. [4 marks]
3. Differentiate between soups and sauces. [4 marks]
4. State and explain the functions of any two station chefs in a commercial kitchen. [4 marks]
5. List the five mother sauces in savory cooking. [5 marks]
6. Briefly describe any two ways you can cook and serve potatoes. [2 marks]
7. List four cuts of chicken. [2 marks]
8. Explain the two main categories of salad dressings. [3 marks]
9. Describe any four cuts of vegetables. [2 marks]

**SECTION B (40 MARKS)**

10. (a) Explain two main methods of making cake mixtures. [10 marks]
- (b) Describe the bread making process. [10 marks]
11. (a) Describe the main considerations in ensuring good kitchen hygiene. [10 marks]
- (b) Using three examples for each, explaining the two types of cooking methods. [10 marks]
12. (a) Discuss any four culinary terms describing cooking and food preparation processes. [10 marks]
- (b) Discuss five considerations in ensuring good personal hygiene by kitchen brigade. [10 marks]
-