

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

CHUKA AND EMBU CAMPUSES

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

CTHM 00302: FOOD PRODUCTION

STREAMS: CTHM Y1S1

TIME: 2 HOURS

DAY/DATE: FRIDAY 06/12/2019

8.30 A.M. – 10.30 A.M.

INSTRUCTIONS:

- Answer ALL questions in section A and any other 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 egg dishes. (5 marks)
4. Explain any 3 classes of meat and their animal source. (6 marks)
5. State any 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) Discuss the various classification of vegetables which can be used as food products. (10 marks)

- (b) Explain the various categories of kitchen equipment in the hotel set-up. (10 marks)
7. Discuss the various dry and moist cooking methods which can be used in any formal kitchen operations. (20 marks)
8. Describe the organizational structure of a kitchen and explain the roles of the various personnel who works within the sector. (20 marks)
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