

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

CHUKA AND EMBU CAMPUSES

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

DTHM 0241: FOOD AND BEVERAGE PRODUCTION

STREAMS: DTHM Y2S1

TIME: 2 HOURS

DAY/DATE: TUESDAY 06/08/2019

11.30 A.M. – 1.30 P.M.

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. Differentiate between the following:
 - (i) Brown stock and white stock. (2 marks)
 - (ii) Soups and sauces (3 marks)
 - (iii) Herbs and spices (3 marks)
2. Briefly explain the effect of dry and moist heat on carbohydrate foods. (4 marks)
3. Briefly explain any two main uses of eggs in food recipes. (4 marks)
4. Explain the following culinary terms (3 marks)
 - (i) Bouquet garni
 - (ii) Mirepoix
 - (iii) Marination

5. Briefly describe any three ways you can cook and serve rice dishes. (3 marks)
6. List four cuts of meats. (2 marks)
7. Explain the two main categories of salad dressings. (4 marks)
8. List and explain four cuts of vegetables. (2 marks)

SECTION B (40 MARKS)

9. (a) Explain the two main methods of making cake mixtures. (10 marks)
(b) Describe the bread making process. (10 marks)
 10. (a) Describe the five mother sauces in savory cooking in food production and service. (10 marks)
(b) Describe the types of pastes forming the foundation of pastry work in commercial kitchens. (10 marks)
 11. (a) Discuss five reasons for cooking food. (10 marks)
(b) Giving examples, describe any five categories of vegetables and the use in food production. (10 marks)
-