

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

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

BCHM 112: KITCHEN ORGANIZATION AND FOOD KNOWLEDGE

STREAMS: BCHM (Y1S1)

TIME: 2 HOURS

DAY/DATE: MONDAY 09/12/2019

8.30 A.M. – 10.30 A.M.

INSTRUCTIONS:

- Answer ALL question in section A and any TWO in section B
- Do not write anything on the question paper

SECTION A (30 MARKS)

1. Explain two processes of making stew to produce different effects [4 marks]
2. Describe four culinary uses of milk [4 marks]
3. Differentiate between: [4 marks]
  - (a) Roux and liaison
  - (b) Stewing and braising
4. Describe four results of brushing a baked product [4 marks]
5. Identify three ways of determining the quality of tubers [6 marks]
6. Briefly explain two ways of poaching food [4 marks]
7. Describe the storage of food according to its type [4 marks]

SECTION B (40 MARKS)

8. (a) The Chefs in a certain restaurant in town are experiencing a hard time trying to ensure efficiency in the food production unit. Describe the situation that may be existing in that unit

[8 marks]

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- (b) Discuss uses of various equipment in the kitchen [12 marks]
9. (a) Explain four various processes a Chef uses to grill food [8 marks]  
(b) Explain six characteristics of wheat flour which result to its different uses [12 marks]
10. (a) A food production manager has the responsibility of ensuring that Chefs produce meals that will give the customers a wonderful experience. Explain how this team can apply both dry and moist cooking methods to meet this goal. [8 marks]  
(b) Explain the reasons eggs will be used to prepare different types of dishes [12 marks]
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