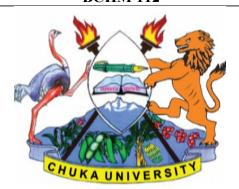
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FIRST YEAR EXAMINATION FOR THE AWARD OF DEGREE OF BACHELOR OF CATERING AND HOTEL MANAGEMENT

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 effec	ts [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 ma		
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 mag)	ırks]
9.	(a)	Explain four various processes a Chef uses to grill food [8 ma	arks]
	(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 prod	uce
		meals that will give the customers a wonderful experience. Explain ho	W
this team		can apply both dry and moist cooking methods to meet this go	al.
		[8 marks]	
	(b)	Explain the reasons eggs will be used to prepare different types of dishes	
			[12
marks]		