

**CHUKA**



**UNIVERSITY**

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**RESIT/ SPECIAL EXAMINATIONS**

**FIRST YEAR EXAMINATION FOR THE AWARD OF  
BACHELOR OF TOURISM MANAGEMENT**

**BTOM 141: INTRODUCTION TO FOOD AND BEVERAGE PRODUCTION**

**STREAMS: BTHM YIS2**

**TIME: 2 HOURS**

**DAY/DATE: MONDAY 23/07/2018**

**8.30 AM – 10.30 AM**

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**INSTRUCTIONS:**

- **Answer ALL Questions in Section A and any other Two in Section B**
- **Do not write anything on the question paper**

**SECTION A (30 MARKS)**

1. State two duties of each of the following kitchen staff; [6 marks]
  - (i) Sous Chef
  - (ii) Chef de Cuisine
  - (iii) Communard
2. State two ways of caring for the following; [4 marks]
  - (i) Working tables
  - (ii) Non-stick pan
3. Briefly describe three ways of testing whether a cake is cooked. [6 marks]
4. Outline five measures of ensuring that fuel is not wasted. [5 marks]
5. Briefly describe five moist cooking methods. [5 marks]
6. Describe four types of vegetables. [4 marks]

**SECTION B: (40 MARKS)**

7. (a) Hot stock poured on Mr. Otieno while preparing a soup. Outline the steps you would follow when giving him first aid. [8 marks]
- (b) Discuss six factors that a chef must put into consideration while when planning. [12 marks]
8. Explain five ways in which food and beverage production has benefited from technological advancements. [20 marks]
9. Discuss five importance of reasons integrating traditional cookery techniques in the modern culinary techniques. [20 marks]
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