

**CHUKA**



**UNIVERSITY**

## **UNIVERSITY EXAMINATIONS**

### **EXAMINATION FOR THE AWARD OF DEGREE OF BACHELOR OF SCIENCE IN TOURISM MANAGEMENT**

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

**STREAMS: BTHM Y1S2**

**TIME: 2 HOURS**

**DAY/DATE: TUESDAY 10/04/2018**

**2.30 P.M – 4.30 P.M**

---

**INSTRUCTION:**

- **Answer all questions in section A and any other two in section B**
- **Do not write on the question paper**

**SECTION A (30MARKS)**

1. Differentiate between the following terms; [4marks]
  - (i) Simple salads and compound salads.
  - (ii) Soups and sauces
  - (iii) Herbs and spices
  - (iv) Table d'hôte menu and A' la carte menu
2. Outline five advantages of a microwave oven in a catering business. [5marks]
3. State five reasons for cutting foods in preparation for cooking. [5marks]
4. Briefly describe three methods of making cakes. [6marks]
5. State two ways in which a chef can ensure that food is not wasted in each of the following processes; [6marks]
  - (i) Storage
  - (ii) Preparation

(iii) Cooking

6. Briefly describe four classes of fire. [4marks]

**SECTION B (40MARKS)**

7. (a) Food is subjected to a certain degree of heat for a predetermined period of time to make it palatable. Describe five cooking methods and give two examples of suitable foods for each method. [10marks]
- (b) Explain five reasons as to why a modern chef needs to understand cookery traditions from other cultures. [10marks]
8. (a) Hot stock poured on Mr. Otieno while preparing a soup. Outline the steps you would follow when giving him first aid. [8marks]
- (b) Discuss six factors that influence the choice of foods people eat. [12marks]
9. Explain five ways in which food and beverage production has benefited from technological advancements. [20marks]
-