

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

FIRST YEAR EXAMINATIONS FOR THE AWARD OF CERTIFICATE IN TOURISM AND HOSPITALITY MANAGEMENT

CHTM 00302: MENU KNOWLEDGE AND FOOD PREPARATION

STREAMS: CHTM

TIME: 2 HOURS

DAY/DATE: WEDNESDAY 08/8/2018

2.30 P.M. – 4.30 P.M.

INSTRUCTIONS:

- Answer all question in section A and two in section B
- Do not write anything on the question paper

SECTION A (30 MARKS)

1. Briefly explain any five reasons for cooking food [5 marks]
2. State any four heavy cooking equipment and explain the use for each [4 marks]
3. Differentiate between soups and sauces [4 marks]
4. State and explain the functions of any two station chefs in a commercial kitchen [4 marks]

5. List the five mother sauces in savory cooking [5 marks]
6. Briefly describe any two ways you can cook and serve potatoes [2 marks]
7. List four cuts of chicken [2 marks]
8. Explain the two main categories of salad dressings [2 marks]
9. Describe any four cuts of vegetables [2 marks]

SECTION B (40 MARKS)

10. (a) Explain the two main methods of making cake mixtures [10 marks]
(b) Describe the bread making process [10 marks]
11. (a) Describe the main considerations in ensuring good kitchen hygiene [10 marks]

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(b) Using three examples for each, explain the two types of cooking methods

[10

marks]

12. (a) Discuss any four culinary terms describing cooking and food preparation

processes

[10 marks]

(b) Giving examples, describe any five categories of vegetables and the use in food

production

[10 marks]
