

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

RESIT/SPECIAL EXAMINATION

**EXAMINATION FOR THE AWARD OF DIPLOMA IN TOURISM AND HOTEL
MANAGEMENT**

DTHM 0241: FOOD PRODUCTION

STREAMS:

TIME: 2 HOURS

DAY/DATE: WEDNESDAY 12/09/2018

2.30 P.M. – 4.30 P.M.

INSTRUCTIONS:

- **Answer question ONE and any other TWO questions in section B**

SECTION A

1. Briefly explain FIVE points to consider when making stock. (5 marks).
2. Highlight FIVE types of sauces. (5 marks)
3. Explain briefly the qualities of a good soup for customer consumption. (5 marks)
4. Briefly discuss the nutritive value of vegetables (5 marks)
5. Explain briefly the conditions necessary for yeast to grow (5 marks)
6. Outline five beef cuts with their most appropriate cooking methods (5 marks)

SECTION B

- 7 a) Explain the uses of eggs in cookery (10 marks)
- b) Discuss the key points to observe when buying fish (10 marks)
- 8 a) Explain the steps followed in the process of bread making (12 marks)
- b. Discuss points to consider when reheating foods (8 marks)
- 9 Listing down the ingredients develop recipes for the following;
 - a. white stock

- b. pumpkin stock
- c. brown onion soup
- d. minestrone soup
- e. brown stock

(20 marks)
