

---

CHUKA



UNIVERSITY

---

UNIVERSITY EXAMINATIONS

CHUKA & EMBU CAMPUSES

SECOND YEAR EXAMINATION FOR THE AWARD OF DIPLOMA IN TOURISM AND  
HOSPITALITY MANAGEMENT

DTHM 0241: FOOD AND BEVERAGE PRODUCTION

STREAMS: Y2S1

TIME: 2 HOURS

DAY/DATE: MONDAY 6/08/2018

2.30 P.M - 4.30 P.M.

---

INSTRUCTIONS:

- Answer all questions in Section A and any TWO in Section B
- Do not write anything on the question paper

SECTION A: [30 MARKS]

1. Differentiate between soups and sauces. [3 Marks]
2. Briefly list any six kitchen hygiene concerns in food production. [3 Marks]
3. Briefly explain the effect of dry and moist heat on carbohydrate foods. [4 Marks]
4. Briefly explain any two main uses of eggs in food recipes. [4 Marks]
5. Explain the following culinary terms  
(i) Bouquet garni  
(ii) Mirepoix  
(iii) Marinade  
(iv) Searing [4 Marks]
6. Briefly describe any four ways you can cook and serve potatoes. [4 Marks]
7. List four cuts of chicken. [2 Marks]
8. Explain the two main categories of salad dressing. [4 Marks]
9. List and explain 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 five mother sauces in savory cooking. [10 Marks]

(b) Describe the types of pastes forming the foundation of pastry work in commercial kitchens. [10 Marks]

12. (a) Discuss five reasons for cooking food. [10 Marks]

(b) Giving examples, describe any five categories of vegetables and their use in food production. [10 Marks]

.....