

CHUKA



UNIVERSITY

**UNIVERSITY EXAMINATIONS
RESIT/SPECIAL EXAMINATION
EXAMINATION FOR THE AWARD OF DEGREE OF BACHELOR OF HOTEL
MANAGEMENT**

BCHM 112: KITCHEN ORGANIZATION AND FOOD KNOWLEDGE

STREAMS: BCHM Y1S1

TIME: 2 HOURS

DAY/DATE: MONDAY 01/02/2021

8.30 A.M – 10.30 A.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. Explain one requirement which will ensure safe food production for each of the sections below: (4 marks)
 - a) Meat preparation area
 - b) Dirty area
2. Differentiate between the following terms: (6 marks)
 - a) Liaison and roux
 - b) Basting and braising
 - c) Skimming and draining
3. Briefly explain three differences between roast meat and boiled meat (6 Marks)
4. Describe two outcomes of brushing baked product (4 marks)
5. Describe two methods of preparing stew (4 marks)
6. Classify kitchen equipment based on how they are operated (6 marks)

SECTION B (40 marks)

7. a) Explain poor practices by food handlers which will lead to unsafe food (8 marks)
b) Discuss the various classifications of kitchen equipment (12 marks)
 9. a) Giving examples, describe culinary equipment according to their purpose(12 marks)
b) Discuss the role of kitchen design and layout in quality food production (8 marks)
 10. a) Explain the types, characteristics and uses of various baking flours (12 marks)
b) Explain the factors affecting the art of food preparation in any given region (8 marks)
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