

CHUKA



UNIVERSITY

**UNIVERSITY EXAMINATIONS
RESIT/SPECIAL EXAMINATION**

**FIRST YEAR RESIT EXAMINATION FOR THE AWARD OF
BACHELOR OF CATERING AND HOTEL MANAGEMENT**

BCHM 112: KITCHEN ORGANIZATION AND FOOD KNOWLEDGE

STREAMS: (BCHM) Y1S1

TIME: 2 HOURS

DAY/DATE: WEDNESDAY 18/11/2020

11.30 A.M. – 1.30 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. Briefly explain three aims of properly designing a kitchen (6 marks)
2. Describe four culinary uses of milk (4 marks)
3. Differentiate between: (4 marks)
 - a) Roux and liaison
 - b) Stewing and braising
4. Describe four results of brushing a baked product (4 marks)
5. Explain two processes of making stew to produce different effects (4 marks)
6. Briefly explain two ways of poaching food (4 marks)
7. Describe the storage of food according to its type (4 marks)

SECTION B (40 MARKS)

8. a) Discuss the role of kitchen design and layout in quality food production (8 marks)
b) Discuss uses of various equipment in the kitchen (12 marks)

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9. Explain five kitchen layouts and identify any two benefits and/or disadvantages of each layout (20 marks)

10. Explain ten considerations when deciding which kitchen equipment to acquire (20 marks)

