

**CHUKA**



**UNIVERSITY**

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**UNIVERSITY EXAMINATIONS**

**FIRST YEAR EXAMINATION FOR THE AWARD OF DEGREE OF  
BACHELOR OF TOURISM MANAGEMENT**

**BTOM 141: INTRODUCTION TO FOOD AND BEVERAGE PRODUCTION**

**STREAMS: BTOM YIS2**

**TIME: 2 HOURS**

**DAY/DATE: TUESDAY 14/04/2020**

**11.30 AM – 1.30 PM**

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**INSTRUCTIONS:**

- **Answer ALL Questions in Section A and any other Two in Section B**
- **Do not write anything on the question paper**

**SECTION A (30 MARKS)**

1. Briefly explain four moist methods of cooking food. [4 marks]
2. Describe three classes of fire. [6 marks]
3. Describe three types of sandwiches that can be prepared for an excursion lunchbox. [6 marks]
4. Briefly describe two types of menus that are commonly used in catering establishments. [4 marks]
5. Explain four points to be observed by a food handler on personal hygiene. [4 marks]
6. Describe three methods of preserving food. [6 marks]

**SECTION B (40 MARKS)**

7. As tour operator, recommend a simple three course menu that you would offer a group of cultural tourists visiting the Western Kenya tour circuit. Justify your choice of each menu item. [20 marks]

8. Discuss the challenges of food and beverage production and coping mechanism applied by caterers. [20 marks]
  9. Explain the importance of knowledge in food and beverage production for a Tourism Management student. [20 marks]
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