

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

EXAMINATION FOR THE AWARD OF DEGREE OF BACHELOR OF HOTEL  
MANAGEMENT

BCHM 221: INTERMEDIATE FOOD PRODUCTION

STREAMS: BCHM (Y2S1)

TIME: 2 HOURS

DAY/DATE: THURSDAY 19/12/2024

2.30 P.M. – 4.30 P.M.

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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 six reasons of cooking food. [6 Marks]
2. Explain briefly any six food preparation techniques important prior to cooking. [6 Marks]
3. Briefly explain how you would prepare marinade for your chicken stew. [6 Marks]
4. Describe how you would prepare white chicken stock for use in stews and sauces. [6 Marks]
5. Briefly describe the different salad courses that can be offered on a restaurant menu [6 Marks]

SECTION B (40 MARKS)

6. a) Write short notes on the following;
  - i. Stocks
  - ii. Soups
  - iii. Sauces[12 marks]
- b) Discuss four main prime cuts that beef menu items are usually based on. [8 Marks]
7. a) Support six important courses in a full English breakfast. [12 Marks]
- b) Justify four ways you can prepare and serve rice in a high-end restaurant. [8 Marks]
8. a) Examine four ways in which fish can be prepared and served. [10 Marks]

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b) Distinguish between any four types of pasta and discuss important considerations when preparing pasta dishes. [10 Marks]

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