

CHUKA

UNIVERSITY



UNIVERSITY EXAMINATIONS

CHUKA/EMBU CAMPUS

EXAMINATION FOR THE AWARD OF DEGREE OF BACHELOR OF HOTEL
MANAGEMENT AND BACHELOR OF TOURISM MANAGEMENT

BCHM 121: INTRODUCTION TO FOOD PRODUCTION

STREAMS: BCHM/BTOM (Y1S2)

TIME: 2 HOURS

DAY/DATE: MONDAY 14/04/2025

2.30 P.M. – 4.30 P.M.

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. State and explain four types of vegetables cuts. [4 marks]
2. State the means in which a chef can ensure that food is not wasted during storage, preparation and cooking processes. Give two points for each process. [6 marks]
3. Describe three techniques of extinguishing fire and relate each to the cause of fire it is suitable for. [6 marks]
4. Outline four causes of a cloudy clear soups [4 marks]
5. Distinguish two classifications of salad in a commercial kitchen giving an example on how each can be prepared and their appropriate dressing. (6 marks)
6. Briefly explain four breakfast options that are available to hotel guests. [4 marks]

SECTION B (40 MARKS)

7. a) Explain the smooth flow of food production from the point of delivery to waste disposal. Use a pictorial sketch to further expound. [8 marks]

b) Discuss six key kitchen layouts an investor can consider for his commercial kitchen. (12 marks)

8. (a) Give details about ten factors that should be considered when purchasing food production equipment for a hospitality establishment. [10 marks]

(b) With use of relevant examples, explain five ways in which food production has reaped benefits of modern technological advancements. [10 marks]

9. (a) Explain five reasons for subjecting food to the cooking process. [10 marks]

(b) Discuss five factors that a chef bears in mind when making a decision on how to cook various food. [10 marks]

.....