

CHUKA



UNIVERSITY

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**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 08/04/2024

11.30 A.M – 1.30 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. Briefly describe four breakfast options available to hotel guests. (4 marks)
2. State four key responsibilities of chef de partie in a hotel kitchen. (4 marks)
3. State five religious groups and their dietary restrictions. (5 marks)
4. Explain five types of vegetable cuts. (5 marks)
5. List three food items that are served as appetizers. (3 marks)
6. Briefly explain five reasons for cooking food. (5 marks)
7. State four remedies for correcting consistency of a savoury sauce. (4 marks)

SECTION B: (40 MARKS)

8. (a) Explain four points to bear in mind when making salads. (8 marks)
(b) Explain six classes of soup and cite an example in each. (12 marks)

9. (a) Give details about six classes of fire and state the most suitable type of fire extinguisher to use on each class. (12 marks)
- (b) Describe four savoury snacks that are suitable for a picnic lunch box. (8 marks)
10. Explain five ways in which modern chefs can support environmental sustainability in food production. (20 marks)
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