

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

RESIT/SPECIAL EXAMINATION

**EXAMINATION FOR THE AWARD OF DEGREE OF BACHELOR OF HOTEL
MANAGEMENT**

BCHM 112: INTRODUCTION TO FOOD COMMODITIES

STREAMS: BCHM 112 (Y1S1)

TIME: 2 HOURS

DAY/DATE: TUESDAY 29/08/2023

8.30 A.M – 10.30 A.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. Give a brief explanation of any **SIX** plant-based food categories. [6 Marks]
2. Examine the **THREE** varieties of rice and their recommended uses for culinary. [6 Marks]
3. Identify any **FOUR** examples of fruit vegetables and state any two uses in food preparation. [6 Marks]
4. Give a brief explanation of any **FOUR** sugar kinds used in cooking. [6 Marks]
5. Describe in detail any **THREE** prevalent forms in which coconuts are utilized in culinary preparations. [6 Marks]

SECTION B (40 MARKS)

6. a) Describe the **DIFFERENCES** between herbs and spices and give **FOUR** examples of each. [10 Marks]
b) Describe any **FIVE** beef cuts, highlighting the key traits of each. [10 Marks]
7. a) Discuss any **FOUR** forms in which cow milk is processed and sold in Kenya. [10 Marks]
b) Discuss any **FIVE** culinary applications for cheese in a hotel kitchen. [10 Marks]

8. a) Explain the **THREE** main types of seafood and any four key factors to bear in mind when buying seafood using appropriate examples. [12 Marks]
- b) Give **FOUR** examples to illustrate how condiments are utilised in the preparation and serving of food. [8 Marks]
-