

CHUKA



UNIVERSITY

**UNIVERSITY EXAMINATIONS
MAIN/EMBU**

**FIRST YEAR EXAMINATION FOR THE AWARD OF CERTIFICATE IN
TOURISM AND HOTEL MANAGEMENT**

CHTM 00302: FOOD PRODUCTION

STREAMS: CHTM (Y1S1)

TIME: 2 HOURS

DAY/DATE: WEDNESDAY 07/07/2021

11.30 A.M. – 1.30 P.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. Briefly explain any four aims in cooking food. [4 Marks]
2. Briefly explain the effects of heat on proteins and carbohydrate foods. [4 Marks]
3. Briefly explain any four food preparation techniques before actual cooking. [4 Marks]
4. State and explain the functions of any two sections of a commercial kitchen. [4 Marks]
5. Briefly explain the categories of ingredients for marinades used for meat dishes. [4 Marks]
6. Distinguish between stocks and soups. [4 Marks]
7. Explain the two main categories of salad dressings. [4 Marks]
8. Briefly describe any two ways you can cook and serve potatoes. [2 Marks]

SECTION B (40 MARKS)

9. a) Explain the two main methods of cake making. [10 Marks]
a) Discuss the process of bread making in commercial bakeries. [10 Marks]

10. a) Discuss the five mother sauces in savory cooking. [10 Marks]

b) Using three examples for each, explain the categories of equipment in a commercial kitchen. [10 Marks]

11. a) Giving two illustrations for each case, discuss the three hygiene dimensions in commercial food production. [12 Marks]

b) Giving two examples for each case, discuss the two categories of cooking methods. [8 Marks]

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