

CHUKA



UNIVERSITY

## UNIVERSITY EXAMINATIONS

### SECOND YEAR EXAMINATION FOR THE AWARD OF DEGREE IN BACHELOR OF SCIENCE IN HUMAN NUTRITION AND DIETETICS

HNDS 293: CULINARY SKILLS

STREAMS: HNDS Y2S2

TIME: 2 HOURS

DAY/DATE: TUESDAY 6 /07/ 2021

2.30 PM – 4.30 PM

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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. Differentiate between the following:
  - a) A glaze and a fumet
  - b) Gravy and veloute
  - c) Parboiling and deglazing
2. Explain the importance of hospitality industry to humans [3 Marks]
3. Briefly explain two ways in which food can be rendered unfit for consumption. [2 Marks]
4. Briefly explain the role of the following processes in cookery. [6 Marks]
  - a) Breading
  - b) Carry over cooking
  - c) Shocking
5. Highlighting one exception, explain the relationship between stock and sauce.[3

Marks]

6. Highlight the difference between recommended dietary allowance and daily value. [2 Marks]

7. A sirloin steak weighs 16 ounces before it is cooked and 14 ounces after it is cooked. Which cooking method was used and why? [2 Marks]

8. Explain the role of the following ingredients during baking: [4 Marks]

9. Explain the following terms: [2 Marks]

- a) Prix fixe menu
- b) A la carte menu

**SECTION B (40 MARKS)**

10. a) Describe any four meat products from which a Chef would choose for a breakfast treat for their guests. [8 Marks]

b) Explain any six procedures a Chef can use to mix ingredients when making batter or dough. [12 Marks]

11. a) A guest has been served with an egg dish which is not appealing to them hence are not willing to take or pay for the meal. The Supervisor has directed that another dish be prepared for them. Identify any possible concerns that should be addressed in order to make the repeat dish acceptable to the guest. [8 Marks]

b) Explain four ways a Chef may choose to use salads within the course of a meal. [12 Marks]

12. A Chief is required to prepare chicken dishes using both dry and moist methods. a) Discuss how and why dry cooking will automatically result to a tasty meal. [10 Marks]

b) Explain what the Chef should do during moist cooking to ensure tasty dishes at the end.

[10 Marks]

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