

**CHUKA**



**UNIVERSITY**

---

**UNIVERSITY EXAMINATIONS  
RESIT/SPECIAL EXAMINATIONS**

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

**BCHM 112: KITCHEN ORGANISATION AND FOOD KNOWLEDGE**

**STREAMS: BCHM Y1S1**

**TIME: 2 HOURS**

**DAY/DATE: THURSDAY 26/07/2018**

**11.30 A.M – 1.30 P..M**

---

**INSTRUCTION:**

- **Answer all questions in section A and any two in section B**
- **Do not write anything on the question paper**

**SECTION A (30MARKS)**

1. Explain the following terms: [6marks]
  - (a) Sealing
  - (b) Batting out
  - (c) Culinary innovation
2. Differentiate between the following: [6marks]
  - (a) Liason and mirepoix
  - (b) Simmering and poaching
  - (c) Braising and basting
3. Briefly describe three ways in which tough meat can be tenderized. [6marks]
4. Briefly describe any six holding equipment. [6marks]

5. Briefly explain any six factors by food handlers which will determine culinary characteristics in any given place. [6marks]

**SECTION B (40MARKS)**

6. (a) Explain poor practices by food handlers which will lead to unsafe food . [8marks]  
(b) Discuss the application of eggs in cookery. [12marks]
7. (a) Explain six processes used when baking. [12marks]  
(b) Discuss four differences arising from ingredients and preparation process. [8marks]
8. (a) Discuss uses and care of four large kitchen equipment. [8marks]  
(b) Explain the types, characteristics and uses of various baking flours. [12marks]
-