

**CHUKA**



**UNIVERSITY**

**UNIVERSITY EXAMINATIONS**

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

**BCHM 151: FOOD AND BEVERAGE SERVICE 1**

**STREAMS: BCHM Y1S2**

**TIME: 2 HOURS**

**DAY/DATE: WEDNESDAY 18/04/2018**

**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. Explain the difference between soups and sauces. (6 marks)
2. Briefly explain the effect of heat on different categories of food. (4 marks)
3. Briefly explain the uses of stocks in food preparation. (4 marks)
4. Explain the following culinary terms (4 marks)
  - (i) Breeding
  - (ii) Mirepoix
  - (iii) Marinade
  - (iv) Bouquet garni
5. Briefly explain any four cuts of chicken. (4 marks)
6. Explain two ways eggs can be cooked and served. (2 marks)
7. Explain the two main categories of salad dressings. (4 marks)
8. Explain any four cuts of vegetables. (2marks)

**SECTION B (40 MARKS)**

9. Explain any five categories of vegetables and their use in food production. (20 marks)
10. (a) Describe the five mother sauces in savory cookery in food production and services. (10 marks)
- (b) Examine the types of pastes which form the foundation of pastry work in commercial food production and service. (10 marks)
11. (a) Discuss the basic cake decoration techniques you would employ for your newly open bakery outlet. (10 marks)
- (b) Describe any five cuts of beef and the most appropriate cooking method for each. (10 marks)
-