

**CHUKA**



**UNIVERSITY**

---

**UNIVERSITY EXAMINATIONS**

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

**BCHM 112: INTRODUCTION TO FOOD COMMODITIES**

**STREAMS: BCHM Y1S1**

**TIME: 2 HOURS**

**DAY/DATE: WEDNESDAY 16/12/2020**

**2.30 P.M. – 4.30 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 following terms: (4 marks)
  - (a) Lard
  - (b) Pasteurization
2. Giving an example, briefly explain the structure of tender meat and identify the factors contributing to the tenderness. (4 marks)
3. Identify any two quality characteristics of the following: (4 marks)
  - (a) Root vegetables
  - (b) Bulbs
4. Giving a reason, describe two food commodities that a vegetarian should always purpose to include in their meal. (2 marks)
5. Differentiate between the following: (4 marks)
  - (a) Elastin and gelatin
  - (b) Herbs and spices

6. Identify three uses of breakfast cereals. (3 marks)
7. Briefly describe each of the following commodities: (4 marks)
- (a) Black treacle
  - (b) Cube sugar
8. Describe one commodity that a Chef can use in cookery to produce really tasty food. (2 marks)
9. State the main objectives of proper food storage. (1 mark)
10. Stating a relevant type of food, describe two different conditions of storing food. (2 marks)

**SECTION B (40 MARKS)**

11. (a) Using specific examples, discuss the structure and causes of tough meat. (10 marks)
- (b) Explain any five methods that a chef would consider during preparation of a fish dish. (10 marks)
12. (a) Discuss four constituents of a balanced diet, giving two examples of food commodities in each category. (8 marks)
- (b) Explain the difference between tofu, tempeh and TVP. (12 marks)
13. (a) Discuss two methods of food preservation on a large scale. (8 marks)
- (b) Discuss four ways a chef will mechanically introduce air when baking a product. (12 marks)
-