
CHUKA



UNIVERSITY

SUPPLEMENTARY/ SPECIAL EXAMINATIONS

**FIRST YEAR EXAMINATION FOR THE AWARD OF
BACHELOR OF HOTEL MANAGEMENT**

BCHM 151: FOOD AND BEVERAGE SERVICE I

STREAMS: BCHM YIS2

TIME: 2 HOURS

DAY/DATE: MONDAY 01/02/2021

2.30 PM – 4.30 PM

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 the four stock-based mother sauces in savory cooking. [6 Marks]
2. Briefly explain the main categories of ingredients in preparation of stocks. [6 Marks]
3. Describe the two main categories of salad dressings. [6 Marks]
4. Briefly explain any three ways of preparing rice dishes. [6 Marks]
5. Briefly explain the main ingredients and their role in the preparation of wet marinades. [6 Marks]

SECTION B (40 MARKS)

6. a) Discuss four main aims for a chef in commercial kitchens when producing a given food meal. [10 Marks]

b) Discuss the process of preparing dough and yeast products in commercial bakeries. [10
Marks]

7. a) Describe any four ways to finish ceremonial cakes in commercial kitchens. [10
Marks]

b) Discuss any five important beef cuts chef may consider when preparing menus. [10
Marks]

8. a) Discuss the differences in the production of high fat and low-fat cakes. [10
Marks]

b) Discuss any four types of salads that can be offered in a food menu. [10 Marks]
