

CHUKA



UNIVERSITY

RESIT / SUPPLEMENTARY / SPECIAL EXAMINATIONS

**FIRST YEAR EXAMINATION FOR THE AWARD OF DIGREE OF BACHELOR OF
SCIENCE IN TOURISM MANAGEMENT**

BCHM 151: FOOD AND BEVERAGE SERVICE I

STREAMS: BCHM (Y1S2)

TIME: 2

HOURS

DAY/DATE: WEDNESDAY 18/11/2020

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. Briefly explain any four reasons for cooking food. [6 Marks]
2. Distinguish the preparation of the two types of marinades used in food production. [6 Marks]
3. Describe the preparation of brown beef stock. [6 Marks]
4. Identify and briefly explain the uses of any four types of sugars in food production. [6 Marks]
5. Using two examples for each, distinguish between the two categories of cooking methods. [6 Marks]

SECTION B [40 MARKS]

6. a) Discuss the five mother sauces in savory cooking. [10 Marks]
b) Using relevant examples distinguish between the two main types of soups. [10 Marks]
7. a) Describe the steps in production of a basic bread. [10 Marks]
b) Discuss the two main methods in production of cakes. [10 Marks]

8. a) Describe any four types of pastry work. [12 Marks]
- b) Discuss any four types of salads that can be offered in a food menu. [8 Marks]
-