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**CHUKA**



**UNIVERSITY**

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**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.**

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**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]
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