

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

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

BCHM 151: FOOD AND BEVERAGE SERVICE I

STREAMS: BCHM Y1S2

TIME: 2 HOURS

DAY/DATE: WEDNESDAY 15/04/2020

8.30 A.M. – 10.30 A.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. Using relevant examples, differentiate between soups and stocks in food production [6 marks]
2. Briefly explain the role of a recipe in food production and service [6 marks]
3. Giving examples, distinguish between cold and sweet sauces [6 marks]
4. Briefly explain any three ways of preparing potato dishes [6 marks]
5. Briefly explain the concept of marination in preparing meat, chicken and fish dishes [6 marks]

SECTION B (40 MARKS)

6. (a) Discuss four important objectives that every chef must have when preparing dishes [10 marks]
- (b) Discuss the main steps when preparing a basic loaf [10 marks]

BCHM 151

7. (a) Describe the basic cake decoration techniques [10 marks]
(b) Discuss any five important beef cuts a chef may consider when preparing menus [10

marks]

8. (a) Discuss the two main methods in cake production and give two examples of cake products for each [10

marks]

- (b) Discuss any four types of pastry forming the foundation of pastry work and give an example of pastry product for each. [10

marks]
