



MURANG'A UNIVERSITY COLLEGE
(A constituent college of Jomo Kenyatta University of Agriculture and Technology)
SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT : HOSPITALITY
UNIT CODE : HHM 2112
UNIT TITLE : INTRODUCTION TO CULINARY KNOWLEDGE AND PRACTICE
DATE : 14-12-2015
TIME : 8.30-10.30AM

ANSWER 4 QUESTIONS IN TOTAL.
QUESTION ONE IS COMPULSORY.

QUESTION ONE COMPULSORY

- a) Explain the term kitchen layout (2mks)
- b) Describe six goals to be attained when designing a kitchen. (6mks)
- c) Discuss three factors that influence kitchen design.(6mks)
- d) Illustrate using sketches the major kitchen shapes/arrangements. (6mks)
- e) Explain five factors to consider when planning for a menu. (5mks)

QUESTION TWO

- a) Using an illustration outline the Organization chart of an industrial catering kitchen.(5mks)
- c) Explain five points to be observed by a food handler on personal hygiene. (5mks)
- d) i) Describe the types of meat (3mks)
ii) Describe Quantity and purchasing points of fish. (4mks)
iii) Outline two Preservation methods of meats (4mks)
iv) Explain two methods of cooking meats. (4mks)

QUESTION THREE

- a) Differentiate between Standard recipes and Basic recipes. (4mks)
- b) Explain the follow terms
 - i) Stock
 - ii) Soups
 - i) Sauces. (6mks)
- c) Explain the factors influencing selection of cooking methods. (4mks)

- d) Suggest an appropriate dish for each of the following accompaniments;
- i) tomato sauce
 - ii) Croutons
 - iii) brown onion sauce
 - iv) Mayonnaise (4mks)
- e) Describe three characteristics of each of the following Menus
- i) A 'la carte
 - ii) Table 'd'hote (4mks)
- f) Describe the characteristics of a good soup. (3mks)

QUESTION FOUR

- a) Describe five factors to consider for Quality and purchasing points of fruits. (5mks)
- b) Outline Rules to observe when making salads. (4mks)
- c) List 2 examples of each of the following classes of vegetables
- i) Roots
 - ii) Tuber
 - iii) Bulb
 - iv) Brassicas (4mks)
- d) Explain the following cuts of vegetables
- i) Julienne
 - ii) Macedoine
 - iii) Brunoise (6mks)
- e) Describe two methods of cooking vegetables, giving two examples in each case. (6mks)

QUESTION FIVE

- a) Explain the following cooking methods, stating two advantages of each
- i) Braising
 - ii) Grilling
 - iii) Roasting
 - iv) Steaming
 - v) Poaching (20mks)
- b) Describe FIVE basic rules for deep –fat frying food. (5mks)