



MURANG'A UNIVERSITY COLLEGE

(A Constituent college of Jomo Kenyatta University of Agriculture and Technology)

UNIT TITLE: FOOD AND BEVERAGE PRODUCTION I THEORY

UNIT CODE: chm 0103

CLASS: CHM 15

END OF SEMESTER EXAM

DATE: 24TH APRIL 2015

TIME: 2 HOURS

INSTRUCTIONS

1. SECTION A IS COMPULSORY
2. READ THE QUESTIONS CAREFULLY
3. ANSWER TWO QUESTIONS IN SECTION B.

Section a compulsory

1. Define the following terms.

- i. Apprentice
 - ii. Recipe
 - iii. Cooking
 - iv. Jardinière
 - v. Macedoine (5 marks)
- b. Highlight the main sections of a kitchen (5 marks)
- c. Draw up an organization chart of a catering section of a small hotel. (10 marks)
- d. Enumerate characteristics of a supervisor /head chef (5 marks)
- e. Write the duties of kitchen steward (5 marks)

SECTION B

- 2a. Explain four factors to consider when designing a kitchen. (8 marks)
- b. Discuss four qualities of a kitchen uniform. (8 marks)
- c. Highlight four ways of keeping kitchen cloths free from bacteria. (4 marks)
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- 3 a. State six ways of preventing falls in the kitchen (6 marks)
- b. State 10 Factors influencing selection of cooking methods (5 marks)
- c. List kitchen equipments into their categories and in each give 3 examples (9 marks)
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- 4.a Enumerate four reasons for blanching vegetables (4 marks)
- b. Define the following terms
- i Boiling
 - ii. Leaching
 - iii. Poaching
 - iv. Sauteing
- (4 marks)
- c. Distinguish between an a la carte menu and table d'hôte menu (6 marks)
- d. Write down three methods of steaming. (6 marks)