



# MASENO UNIVERSITY

## UNIVERSITY EXAMINATIONS 2012/2013

SECOND YEAR FIRST SEMESTER EXAMINATIONS FOR  
THE DEGREE OF BACHELOR OF SCIENCE IN  
ECOTOURISM, HOTEL & INSTITUTION MANAGEMENT  
WITH INFORMATION TECHNOLOGY  
(CITY CAMPUS - EVENING)

### SEH 202: BASIC CULINARY SKILLS

*Date: 16<sup>th</sup> July, 2013*

*Time: 5.30 – 7.30 p.m.*

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#### INSTRUCTIONS:

1. This question paper has two Sections, A and B.
2. Answer ALL questions from Section A in the spaces provided and Section B in the booklet provided.

## SECTION A

Answer ALL questions in this section in the spaces provided below.

1. Define the following culinary terms.( 10 Marks)

1. To Baste

2. Mirepoix

3. To Blanch

4. Roux

5. Bouquet garni

(10Marks)

2. Name five different methods of Artificial Respiration. (AR) and briefly explain what it entails.

(5 Marks)

3. Discuss the effects of heat on the following nutrients.

(i) Proteins

(ii) Dry heat on starch

(iii) Vitamin A

(iv) Fats

(8 Marks)

4. Briefly explain how vitamin C is destroyed when exposed to these environments by giving appropriate examples in each case.

(i) Alkali

(ii) Air

(iii) Water

(6 Marks)

5. Shortly explain how one would administer first aid to a shock victim (not electrical shock)

(4 Marks)

6. Briefly explain the process of making **Bisques**

(4 Marks)

**Section B**  
**Answer in the booklet provided**

7. Using simple drawings differentiate the following vegetable cuts

- (i) Julienne
- (ii) Jardinière
- (iii) Delmonico dices
- (iv) Bretonne dices

(8 Mark)

8. Name the following garnishes (5 Marks) :

(i) :

(ii)

(iii)

1000

(iv)

(v)

1000

1000

1000

1000

1000

