



The Co-operative University of Kenya

END OF SEMESTER EXAMINATIONS AUGUST-2018

**EXAMINATION FOR THE DIPLOMA IN CATERING AND HOTEL
MANAGEMENT (YR II SEM I)**

UNIT CODE: DCHM 1201

UNIT TITLE: FOOD AND BEVERAGE PRODUCTION PRACTICAL II

DATE: 20TH AUGUST, 2018

TIME: 9:00 AM – 11:00 AM

INSTRUCTIONS:

- Answer question **ONE (compulsory)** and any other **TWO** questions

PRACTICAL SESSION

8:00 A.M. – 8:30 A.M	PREVIOUS PREPARATION	(1 Hour)
8:30 A.M-10:30 A.M	PRODUCTION	(2 Hours)
10:30 A.M-11:00A.M	PRESENTATION	(1 Hour)

INSTRUCTIONS TO CANDIDATES

This paper consists of SIX (6) tests.

Each group will ballot for one question and prepare, produce and present the Food items in the time provided.

TEST ONE

Prepare, produce and present the following:

1. Victoria Sandwich using creaming method
2. Chocolate Genoese

TEST TWO

Prepare, produce and present the following:

1. Marble Cake
2. Meat pies

TEST THREE

Prepare, produce and present the following:

1. Vanilla Cake
2. Rock Cake

TEST FOUR

Prepare, produce and present the following:

1. Avocado Mousse
2. Trifle

TEST FIVE

Prepare, produce and present the following:

1. Rock Cakes
2. Sausage rolls

TEST SIX

Prepare, produce and present the following:

1. Assorted Queen Cakes
2. Sesame Bread rolls