



The Co-operative University of Kenya

END OF SEMESTER EXAMINATIONS AUGUST-2018

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

UNIT CODE: DCHM 1101

UNIT TITLE: FOOD AND BEVERAGE PRODUCTION THEORY

DATE: 20TH AUGUST, 2018

TIME: 9:00 AM – 11:00 AM

INSTRUCTIONS:

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

QUESTION ONE

- a) Explain the meaning of each of the following terms of Cookery:
- Gelatinization (2 Marks)
 - Marinade (2 Marks)
 - Sweat (2 Marks)
 - Refresh (2 Marks)
 - Brown (2 Marks)
- b) Explain FOUR (4) methods of cake making (8 Marks)
- c) Highlight FOUR (4) reasons for sufficient light in Food production (4 Marks)
- d) Explain FOUR (4) points to bear in mind when planning a menu for the elderly (8 Marks)

QUESTION TWO

- a) Highlight EIGHT (8) points to prevent Food poisoning in the kitchen (8 Marks)
- b) State FOUR (4) points to note when purchasing each of the following food items
- Fish fillet (4 Marks)
 - Leafy vegetables (4 Marks)
 - Liver (4 Marks)

QUESTION THREE

- a) Explain FIVE (5) ways of controlling waste in the kitchen (10 Marks)
- b) Outline the basic procedure of producing Yeast products` (10 Marks)

QUESTION FOUR

- a) Explain FOUR (4) points to bear in mind prior to planning a Menu (8 Marks)
- b) Explain SIX (4) uses of Eggs in Food Production (12 Marks)

QUESTION FIVE

- a) Highlight SIX (6) points to note when boiling food (6 Marks)
- b) Describe FOUR (4) types of soups (8 Marks)
- c) Explain THREE (3) conditions necessary for the growth of bacteria (6 Marks)