



# The Co-operative University of Kenya

**SUPPLEMENTARY / SPECIAL EXAMINATION AUGUST-2019**

**EXAMINATION FOR THE DIPLOMA IN CATERING & HOTEL MANAGEMENT**

**UNIT CODE: DCHM 1101**

**UNIT TITLE: FOOD AND BEVERAGE PRODUCTION THEORY**

**DATE: 29<sup>TH</sup> AUGUST, 2019**

**TIME: 11:30 AM – 1:30 PM**

## **INSTRUCTIONS:**

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

## **QUESTION ONE**

- (a) Explain the meaning of each of the following terms of cookery
- Sweat (2 marks)
  - Griddle (2 marks)
  - Marinade (2 marks)
  - Skim (2 marks)
  - Lard (2 marks)
- (b) Explain **TWO** methods of boiling (4 marks)
- (c) Highlight **SIX** points to note when purchasing kitchen equipment (6 marks)
- (d) Explain **FIVE** causes of accidents in the kitchen (10 marks)

## **QUESTION TWO**

- (a) Highlight **FOUR** reasons for using recipes in food production (4 marks)
- (b) Highlight **SIX** points to note when handling knives in the kitchen (6 marks)
- (c) Explain **FIVE** types of soup (10 marks)

## **QUESTION THREE**

- (a) Explain **FOUR** reasons for blanching food (8 marks)
- (b) State **FOUR** points to note when purchasing each of the following food items
- Fresh liver (4 marks)
  - Chicken (4 marks)
  - Fruits (4 marks)

## **QUESTION FOUR**

- (a) Highlight **FIVE** points to note when cooking spaghetti (5 marks)
- (b) Outline the basic procedure of producing yeast products (7 marks)
- (c) Describe **FOUR** types of pastry (8 marks)

## **QUESTION FIVE**

- (a) Explain **FOUR** points to bear in mind prior to planning a menu (8 marks)
- (b) Explain **SIX** uses of sugar in food production (12 marks)