



The Co-operative University of Kenya
END OF SEMESTER EXAMINATIONS AUGUST-2018

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

UNIT CODE: DCHM 1103

UNIT TITLE: FOOD AND BEVERAGE PRODUCTION PRACTICAL

DATE: 20TH AUGUST, 2018

TIME: 9:00 AM – 11:00 AM

INSTRUCTIONS:

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

PRACTICAL SESSION

INSTRUCTIONS TO CANDIDATES

8:00 A.M– 8:30 P.M	PREVIOUS PREPARATION	(30 min)
8:30 P.M-10:00 P.M	PRODUCTION	(1½ Hours)
10:00P.M-10:30P.M	PRESENTATION	(30 min)

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.

QUESTION ONE

Cream of tomato soup, bread rolls, Chicken tikka, steamed rice, Stir fried spinach

QUESTION TWO

French salad, beef stroganoff, garlic chapatti, buttered carrots

QUESTION THREE

Roasted butternut soup, croutons, Fish in bread crumbs, roast potatoes, steamed spinach

QUESTION FOUR

Lentil curry, Chapati, sauté French beans and carrots, Fresh fruit salad

QUESTION FIVE

Mushroom soup, croutons, Spaghetti bolognaise, stir fried vegetable, Fresh mango juice

QUESTION SIX

Roast leg of lamb, gravy sauce, pilaff rice, stir fried mixed vegetables, fresh fruit platter