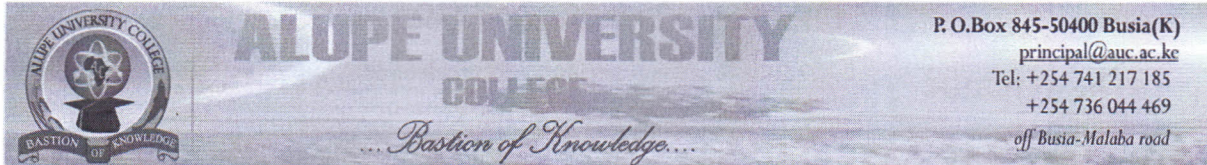


BHM 216



OFFICE OF THE DEPUTY PRINCIPAL

ACADEMICS, RESEARCH AND STUDENTS' AFFAIRS

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# UNIVERSITY EXAMINATIONS

## 2019 /2020 ACADEMIC YEAR

SECOND YEAR SECOND SEMESTER MAIN/REGULAR

EXAMINATION

FOR THE DEGREE OF BACHELOR OF HOTEL & HOSPITALITY  
MANAGEMENT

COURSE CODE: BHM 216

COURSE TITLE: FOOD PRODUCTION

DATE: 23/10/2020

TIME: 3 HOURS

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### INSTRUCTION TO CANDIDATES

- SEE INSIDE

THIS PAPER CONSISTS OF 3 PRINTED PAGES

PLEASE TURN OVER

**MAIN EXAM/REGULAR**  
**BHM 216: FOOD PRODUCTION**

**STREAM: BHH**

**DURATION: 3HOURS**

**INSTRUCTIONS TO CANDIDATES**

- i) Answer question **ONE** and any other **TWO** questions
- ii) Do not write on the question paper

**QUESTION ONE**

- (a) Define the following terms
  - i) Cookery
  - ii) Soup
  - iii) Sauce
  - iv) Stock
  - v) Glaze (5marks)
- (b) Elaborate on the reason why we cook food (5marks)
- (c) Discuss the characteristics that the kitchen staff should poses under the following headings,
  - i) Personal Hygiene (5marks)
  - ii) Professional qualities (5marks)
- (d) Elaborate on the qualities of a good kitchen uniform (5marks)
- (e) Using a diagram illustrate the different parts that make a chefs uniform. (5marks)

**QUESTION TWO**

- (a) Discuss factors that are responsible for or contribute to the eating habits of different people (10marks)
- (b) Outline and discuss the following tastes, textures and consistencies that are associated with cooked food and in each case give an example. (10marks)
  - i) Sour
  - ii) Salty
  - iii) Ummami
  - iv) Coarse
  - v) Coating

**QUESTION THREE**

- (a) You have acquired a new post as the new chief chef of Nambale three star hotel The directors of the hotel have requested you to choose a suitable kitchen design for the establishment.

Educate the management on the various kitchen designs available citing their pros and cons  
(10marks)

(b) Explain the meaning of the following cooking terms, and in each case indicate at least two food items that can be prepared or cooked using the mentioned terms (10marks)

i) Barbecue

ii) Caramelise

iii) Dice

iv) Flambé

v) Gratin

(10marks)

#### QUESTION FOUR

(a) Discuss five (5) points to consider when buying kitchen equipment (10marks)

(b) Briefly identify and explain the advantages and disadvantages of the following cooking methods

i) Braising

ii) Baking

iii) Deep frying

iv) Grilling

v) Stewing

(10marks)

#### QUESTION FIVE

(a) As a newly employed chef in one of the five star hotels in Busia town advice the management on the different types of fuel they can use for cooking and in each case state two(2) pros and cons of using the identified fuel. (10marks)

(b) Discuss five (5) environmental factors that a good chef should observe when carrying out his/her duties in the kitchen. (10mks)