



**ALUPE UNIVERSITY
COLLEGE**
Bastion of Knowledge...

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OFFICE OF THE DEPUTY PRINCIPAL

ACADEMICS, RESEARCH AND STUDENTS' AFFAIRS

UNIVERSITY EXAMINATIONS

2018 /2019 ACADEMIC YEAR

SECOND YEAR SECOND SEMESTER REGULAR EXAMINATION

**FOR THE DEGREE OF BACHELOR OF HOTEL
AND HOSPITALITY MANAGEMENT**

COURSE CODE: BHM 216

COURSE TITLE: FOOD PRODUCTION

DATE:15/4/19

TIME: 3HRS

INSTRUCTION TO CANDIDATES

- **SEE INSIDE**



THIS PAPER CONSISTS OF 3 PRINTED PAGES

PLEASE TURN OVER

INSTRUCTIONS TO CANDIDATES

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

Question One

- a) Expound on the meaning of “cookery” (5marks)
- b) Discuss the principles of Nouvelle cuisine. (5marks)
- c) Identify Five (5) kitchen personnel and in each case explain Two (2) of their roles. (10marks)
- d) Discuss the effects of heat on starches and proteins. (10marks)

Question Two

- a) Using relevant examples explain how eggs can be used in cookery (5marks)
- b) Discuss five (5) reasons why we cook food. (5marks)
- c) Explain the difference between baking soda and baking powder and in each case indicate two of their uses (6marks)
- d) Describe the following types of vegetable cuts. Julienne, brunoise, mercedoine, pays anne (4marks)

Question Three

- a) Explain five (5) good qualities of a chef’s uniform. (5marks)
- b) Using a diagram, illustrate the features of a recipe card. (5marks)
- c) You have been charged with the task of buying kitchen equipment for Alupe University Guesthouse. Discuss five (5) points to consider before purchasing these equipment. (10marks)

Question Four

- a) Kitchens come in various designs. Using relevant examples illustrate five (5) types of kitchen designs and briefly explain how they operate. (10marks)
- b) Explain five (5) points to look out for when designing a kitchen (10marks)

Question Five

- a) Discuss cooking fuel under the following headings
 - i)-Classification

ii)-Types

iii)-Characteristics

iv)-Advantages and disadvantages of each type of fuel (8marks)

b) Discuss the difference between Herbs, Spices and Condiments. Explain their use and importance in cookery. (6marks)

c) Explain the points to consider when planning menus. (6marks)

