

DHRM 022



OFFICE OF THE DEPUTY PRINCIPAL

ACADEMICS, RESEARCH AND STUDENTS' AFFAIRS

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# UNIVERSITY EXAMINATIONS

## 2018 /2019 ACADEMIC YEAR

SECOND YEAR SECOND SEMESTER REGULAR EXAMINATION

**FOR DIPLOMA IN HOTEL AND HOSPITALITY  
MANGEMENT**

COURSE CODE: DHRM 022



COURSE TITLE:FOOD PRODUCTION 11

DATE:18/4/19

TIME: 8.00AM-12.00PM

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### INSTRUCTION TO CANDIDATES

- SEE INSIDE

THIS PAPER CONSISTS OF 4 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**

1a) Define the following terms

- i. Cookery. The art and science of preparing food
- ii. Recipes. Set of instructions that is used to prepare food accurately
- iii. Stock.
- iv. Sauce
- v. Soup

(10mks)

b). Explain five (5) reasons why we cook food.

(10mks)

c). Outline two roles each of the following kitchen brigade and indicate what kind of food they prepare in their stations

- i. Executive chef
- ii. Chef saucier
- iii. Chef Gardmanger
- iv. Chef Entremetier
- v. Chef Patisier

(5mks)

d). Identify five (5) types of kitchen layouts and illustrate these kitchens using suitable diagrams and explain briefly how they operate.

(5mks)

**QUESTION TWO**

2a) Define the term Menu and explain five (5) importance of the menu to a caterer. (10mks)

b) Explain five (5) factors to consider when formulating a menu to be used by the staff at the guest house for preparing meals. (10mks)

**QUESTION THREE**

a). Elaborate on the meaning of fuel and outline three types of fuel a caterer can use to cook food. (10mks)

b). Discuss in details five (5) points to look for when buying fuel for a catering establishment. (10mks)

**QUESTION FOUR**

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

b). Differentiate between herbs and spices. Using relevant examples discuss the importance of using herbs and spices in food production. (10mks)

**QUESTION FIVE**

a). A good kitchen should be equipped with proper equipment to facilitate good food preparation and production. Using relevant examples, categorise kitchen equipment into three groups and clearly state their uses. (10mks)

b). Explain five (5) points to note when purchasing kitchen equipment (10mks)

