



Kasarani Campus
Off Thika Road
Tel. 2042692 / 3
P.O. Box 49274, 00100
NAIROBI
Westlands Campus
Pamstech House
Woodvale Grove
Tel. 4442212
Fax: 4444175

KIRIRI WOMENS' UNIVERSITY OF SCIENCE AND TECHNOLOGY
UNIVERSITY EXAMINATION, 2024/2025 ACADEMIC YEAR
FIRST YEAR, FIRST SEMESTER EXAMINATION
FOR THE CERTIFICATE IN HOSPITALITY MANAGEMENT
CHM 105 FOOD AND BEVERAGE PRODUCTION

Date: 14TH AUGUST 2024

Time: 8:30AM – 10:30AM

INSTRUCTIONS TO CANDIDATES

ANSWER QUESTION ONE (COMPULSORY) AND ANY OTHER TWO QUESTIONS

QUESTION ONE (30 MARKS)

- a) Explain the key hygiene practices that a hotel will follow to ensure food safety. (5 Marks)
- b) Explain the key responsibilities of the following kitchen staff members:
 - i) Chef (3 Marks)
 - ii) Sous chef (3 Marks)
 - iii) Chef Garde-Manger (2 Marks)
 - iv) Chef Entremetier (2 Marks)
- c) Describe how does the choice of kitchen equipment impact the quality and consistency of food served in a hotel? (5 Marks)
- d) Explain the factors influence the selection of cooking fuels, such as gas, electric, and induction, in a hotel? (5 Marks)
- e) What functions does a menu serve in a hotel setting? (5 Marks)

QUESTION TWO (20 MARKS)

- a) There are several kitchen layouts that are ideal for use in different kitchens. Explain: L-kitchen and a U-kitchen layout (6 Marks)
- b) Describe the general guidelines for maintaining kitchen chopping or cutting board to prevent contamination. (6 Marks)
- c) Outline the qualifications required for a supervisor in a commercial kitchen and explain their role. (8 Marks)

QUESTION THREE (20 MARKS)

- a) Explain the steps involved in cleaning large electrical equipment to ensure safety.(5 Marks)
- b) Describe the sequence of tasks involved in pre-production, actual production, and post-production stages in meal preparation. (6 Marks)
- c) Explain the use and care of the following kitchen equipment used in hotels;
 - i) Deep fat fryers (3 Marks)
 - ii) Grills and salamanders (3 Marks)
 - iii) Refrigerator (3 Marks)

QUESTION FOUR (20 MARKS)

- a) Describe two advantages of each of the following methods of cooking:
 - i) Frying (2 Marks)
 - ii) Boiling (2 Marks)
 - iii) Stewing (2 Marks)
 - iv) Baking (2 Marks)
- b) Discuss on how modern cooking techniques contribute to enhancing flavors and textures in dishes. (4 Marks)
- c) Outline the steps involved in cleaning large electrical equipment in a commercial kitchen to ensure safety. (8 Marks)

QUESTION FIVE (20 MARKS)

- a) The kitchen sections have various. Describe the following sections in the kitchen:
 - i) Receiving section (3 Marks)
 - ii) Storage section (3 Marks)
 - iii) Preparation section (3 Marks)
- b) Explain steps involved in meal production planning to ensure efficient kitchen operations. (6 Marks)
- c) Discuss the functions of menu in food and beverage production the kitchen. (5 Marks)