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**KIRIRI WOMENS' UNIVERSITY OF SCIENCE AND TECHNOLOGY**  
**UNIVERSITY EXAMINATION, 2023/2024 ACADEMIC YEAR**  
**FIRST YEAR, SECOND SEMESTER EXAMINATION**  
**FOR THE DIPLOMA IN HOSPITALITY MANAGEMENT**  
**DHM 1619-FOOD & BEVERAGE PRODUCTION**

Date: 17<sup>th</sup> April 2023  
Time: 2.30pm-4.30pm

**INSTRUCTIONS TO CANDIDATES**

**ANSWER QUESTION ONE (COMPULSORY) AND ANY OTHER TWO QUESTIONS**

**QUESTION ONE (30 MARKS)**

- a) As you are going through the recipe card you have noticed the following vegetable cuts illustrate by the use of a diagram indicating examples of foods that may be prepared by the use those cuts. (5 marks)
- Julien
  - mirepoix
  - macedoine
  - brunoise
  - paysanne
- b) Having been employed as a new chef in a Nairobi hotel, instruct the new contractor on some of the five considerations when planning for a good kitchen layout (5marks)
- c) A hotel in Mwhoko have contracted you to design for them an organizational chart of their newly built hotel, by use of a diagram identify the roles of the staffs below (5marks)
- Head chef
  - Sous chef
  - Chef de partie
  - Saucier
  - Rotisserie
- a. During morning briefing you have realized that some of your staffs are not well groomed, Explain to your staffs the need for a good personal hygiene in your organization (5 marks)
- e) As a chef, while walking around the kitchen you have noticed some of your staff are arguing on which cooking method to use on a spring chicken .List five factors that may influence the choice of a cooking method to be used by a kitchen personnel for the spring chicken (5 marks)
- f) As a head chef you have realized most of your staff does not understand some of the key points to note while using electricity as a source of fuel. Draw an instructional chart showing some of the key points to note while using electricity . (5 marks)

### **QUESTION TWO (20 MARKS)**

- a) Being an event organizer one of your client have requested for your services on his wedding day .  
Describe to your client some of the five importance of menu planning. (10 marks)
- b) There is a lot of water wastage in cookery that can only be minimized by proper water treatment. Explain five different methods of water treatment. (10 marks)

### **QUESTION THREE (20 MARKS)**

- a) There has been a lot of complaints by the staffs in your hotel due to safety and insecurity that has frequently occurred in the hotel. This has led to the reduction on the morale of your staff. Describe to the management five of the causes of accidents in the kitchen. (10marks)
- b) Standard recipe is one of the most important tools for a chef in cookery. Outline five essential points to be recorded in a standard recipe (10 marks)

### **QUESTION FOUR (20 MARKS)**

- a) You have been employed in a newly established hotel in town and you have realized that they always purchase convenient stock. Train your staff on how to prepare white stock in house. (10 marks)
- b) As a chef you have realized that there is a lot of food contamination in the kitchen. Advise your staff on the measures they need to put in place to reduce food contamination in the kitchen. (10 marks)

### **QUESTION FIVE ( 20 MARKS)**

- a) Herbs and spices are key for good cooking, describe five uses of herbs and spices in the kitchen during food preparation. (10marks)
- b) Giving two examples in each case describe the following types of salad (6 marks)
- i. Simple salad
  - ii. Compound salad
- c) You have been sent by your chef to buy fresh fish. Outline four points to note while purchasing a fresh fish. (4marks)