



COLLEGE

UNIVERSITY EXAMINATIONS

**FIRST YEAR EXAMINATION FOR THE AWARD OF
CERTIFICATE IN HOSPITALITY AND TOURISM MANAGEMENT**

CHTM 0015: FOOD PRODUCTION

STREAM: CERT (HTM) Y1S1

TIME: 2 HOURS

DAY/DATE: MONDAY 8/8/2011

11.30 A.M.-1.30 P.M.

INSTRUCTIONS:

Answer all Questions in Section A and any two in Section B.

SECTION A: (30 MARKS)

- Q.1 (a) Define the following terms as applied to hospitality industry.
- (i) Season
 - (ii) Baste
 - (iii) Marinade
 - (iv) Game
 - (v) Poultry [5 marks]
- (b) Highlight the 5 major nutrients and their role in the body of a person. [10 marks]
- (c) Briefly explain the effects of heat on any three nutrients mentioned above. [5 marks]

Q.2 Does personal hygiene matter in a food production outlet? Explain. [10 marks]

SECTION B: (40 MARKS)

- Q.3 (a) What is nutrition? [2 marks]
- (b) What advantages does a Chef have in understanding basic food science? Discuss. [18 marks]

Q.4 “TV advertisements and programs affect people’s diet.” Discuss. [20 marks]

Q.5 (a) Identify five methods of cooking and name suitable foods for each method. [20 marks]

(b) List the quality points for purchasing fish. [5 marks]

(c) What is the importance of vegetables and fruits in the diets? [5 marks]

(d) Why is it important to include foods in season when planning meals in a food production area? [5 marks]
