

CHUKA



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

CERT 0012: KITCHEN ORGANIZATION

STREAMS: CERT (ECOTOURISM)

TIME: 2 HOURS

DAY/DATE: MONDAY 17/12/2012

11.30 A.M. – 1.30 P.M.

INSTRUCTIONS:

Answer ALL questions in Section A and any three questions in Section B.

SECTION A: (30 MARKS- COMPULSORY)

1. (a) Identify the foods used on the following color coded cutting boards. [3 marks]
 - (i) White
 - (ii) Green
 - (iii) Brown
 - (iv) Red
 - (v) Yellow
 - (vi) Blue

- (b) Highlight two uses of the following kitchen equipment: [4 marks]
 - (a) Kitchen scissors
 - (b) Slotted spoons
 - (c) Colanders
 - (d) Paring knives

2. (a) Illustrate the following kitchen layouts: [4 marks]
 - (i) L/U-shaped layout
 - (ii) Wall-sitting layout

- (b) State four advantages of a well-planned kitchen work flow. [4 marks]

3. Kitchens are divided into sections, based on the processes carried out in each. Name and briefly describe five of these sections. [5 marks]
4. List TWO causes of each of the following occurrences in the kitchen: [4 marks]
 - (a) Accidents
 - (b) Pest infestation
5. Briefly describe THREE large equipment and THREE mechanical equipment used in modern kitchens today. [6 marks]

SECTION B: (40 MARKS – Answer any TWO questions from this section)

6. (a) Explain any five methods of disposing refuse from the kitchen. [10 marks]
(b) All kitchen equipment should be safe and used correctly, properly maintained and not misused. Discuss. [10 marks]
 7. (a) Explain seven influencing factors on kitchen design. [14 marks]
(b) Describe an ideal kitchen flooring. [6 marks]
 8. Kitchen equipments are expensive and so initial selection is important, and several points should be considered before each item is purchased or hired. Discuss. [20 marks]
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