

CHUKA



UNIVERSITY

COLLEGE

UNIVERSITY EXAMINATIONS

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

TOHM 0243: FOOD SELECTION AND PREPARATION

STREAMS: DIP (ECOTOURISM) Y1S2

TIME: 2 HOURS

DAY/DATE: FRIDAY 10/12/2010

2.30 P.M – 4.30 P.M.

INSTRUCTIONS:

THE EXAMINATION CONSISTS OF TWO SECTIONS.
SECTION A CARRIES 30 MARKS. SECTION B CARRIES 40 MARKS.
SECTION A IS COMPULSORY. CHOOSE TWO QUESTIONS IN SECTION B.

SECTION A: (ANSWER ALL QUESTIONS)

- Q.1 Write short notes on Hazard Analysis Critical Control Point. [5 marks]
- Q.2 Explain briefly the control measures for Hazard in a perishable store stock. [5 marks]
- Q.3 Explain briefly the term chef-de-cuisine. [5 marks]
- Q.4. Illustrate a sketch drawing of a small kitchen organization chart. [5 marks]
- Q.5 Outline three disadvantages and two advantages of steaming. [5 marks]
- Q.6 Explain the procedures for food preparation in an ideal kitchen. [5 marks]

SECTION B: (ANSWER TWO QUESTIONS IN THIS SECTION).

- Q.7 Plan a menu of your choice and prepare costing for the menu. [20 marks]

Q.8 Discuss kitchen equipments in terms of classification and maintenance.
[20 marks]

Q.9 Discuss critical control point in reference to the catering establishment.
[20 marks]
