

**W1-2-60-1-6**

## JOMO KENYATTA UNIVERSITY OF AGRICULTURE AND TECHNOLOGY

**UNIVERSITY EXAMINATIONS 2018/2019**

**YEAR 2 SEMESTER 1 EXAMINATION FOR THE DEGREE OF BACHELOR OF SCIENCE IN HOSPITALITY**

**AFM 2206: CULINARY THEORY**

**DATE: APRIL 2019 TIME: 2 HOURS**

**SECTION A: ANSWER ALL QUESTIONS (30 MARKS)**

1) Define the following terms as applied in food preparation and production techniques.

a) Deep-frying (2 marks)

b) Chopping (2 marks)

c) Stewing (2 marks)

d) Poaching (2 marks)

e) Garnishing (2 marks)

2a) List and explain the qualities of judging good stock (4 marks)

b) Define ‘sauces’ and list three types of each used in food production (3 marks)

c) List and explain three different types of stocks used in food preparation (3 marks)

3a) What is ‘Butcher’s meat’? List the sources of meat in catering and hospitality industry

(5 marks)

b) Name four methods of meat preservation and in each method give one example preserved by that particular method (5 marks)

**SECTION B: ANY 2 QUESTION (40 MARKS)**

4a) Discuss the importance of a good standard ‘recipe’ in food preparation and production process (10 marks)

b) Outline the most common food poisoning bacteria which are risks to food service industry (10 marks)

5a) Discuss ‘Maillard Reaction’ on foods in the process of food production in the kitchen

(10 marks)

b) What is the effect of heat during the cooking process of the following nutrients:

i) Proteins

ii) Carbohydrates

iii) Fats and minerals (10 marks)

6) Staff employed in the stores must be trustworthy and fully trained:

a) Outline personal qualities that are essential for a good storekeeper to posses (5 marks)

b) What are the duties of a store keeper (5 marks)

c) Specify the records that may be used to control food in a food store (10 marks)