



Kasarani Campus
Off Thika Road
Tel. 2042692 / 3
P.O. Box 49274, 00100
NAIROBI
Westlands Campus
Pamstech House
Woodvale Grove
Tel. 4442212
Fax: 4444175

KIRIRI WOMENS' UNIVERSITY OF SCIENCE AND TECHNOLOGY
UNIVERSITY EXAMINATION, 2023/2024 ACADEMIC YEAR
FOR THE CERTIFICATE IN HOSPITALITY MANAGEMENT
CHM 105: FOOD AND BEVERAGE PRODUCTION THEORY

Date: 14TH DECEMBER 2023 Time: 8:30AM-10:30AM

INSTRUCTIONS TO CANDIDATES

ANSWER QUESTION ONE (COMPULSORY) AND ANY OTHER TWO QUESTIONS

QUESTION ONE (30 MARKS)

- James is managers in a 5-star hotel, with an aid of a diagram, illustrate an organizational structure for a large hotel. (6 Marks)
- Kitchen layout is very important and should be determined by the catering policy. Explain **THREE** factors to consider in designing kitchen layout. (6 Marks)
- Illustrate the following kitchen layout designs;
 - U-shaped (4 Marks)
 - Corridor arrangement (4 Marks)
- Refrigerators are important equipment; they are a means of keeping perishables, uncooked and cooked foods fresh. Highlight five points to consider in the care and use of refrigerators. (5 Marks)
- A recipe is a direction for making a food item. State points to consider when writing a recipe. (5 Marks)

QUESTION TWO (20 MARKS)

- Chemical food poisoning occurs when harmful foods are eaten because chemicals have entered food accidentally during their growth, preparation or cooking. Describe the different forms of chemical food poisoning. (8 Marks)
- To control flies, the best way is to eliminate their breeding places. Describe steps to follow in their elimination. (4 Marks)
- Food hygiene is very important in the kitchen to avoid food poisoning. Explain **FOUR** ways of preventing food poisoning. (8 Marks)

QUESTION THREE (20 MARKS)

- One may know the food hygiene regulations but the only way to safe food is through the practice of hygiene habits by food handlers. Describe **FOUR** common causes of food poisoning. (4 Marks)
- Kitchen equipment is expensive and therefore proper use and maintenance is essential to ensure that maximum use is made of it. Classify kitchen equipment into the three categories giving two examples in each category. (6 Marks)
- Menus should be planned in advance, explain importance of menu planning. (8 Marks)

QUESTION FOUR (20 MARKS)

- Kitchen towels, dish cloths and cleaning cloths should be kept clean and dry at all times. Highlight points to keep kitchen cloths free from bacteria. (6 Marks)
- The menu authorizes production and when it is sent to the kitchen, it must state what is to be produced, when and what recipe is to be used. Discuss factors to consider when menu planning. (8 Marks)
- Rats and mice are dangerous source of infection. Describe steps taken to prevent rat infestation. (6 Marks)

QUESTION FIVE (20 MARKS)

- We cook food for a variety of reasons, explain any four reasons why we cook food. (8 Marks)
- The employer and employee jointly share responsibility for safety and must cooperate to achieve this. Explain ways accidents can be prevented. (8 Marks)
- For bacteria to multiply certain conditions are necessary, describe the four conditions. (4 Marks)