



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**

Date: 20<sup>TH</sup> APRIL 2023  
Time: 8:30AM-10:30AM

**INSTRUCTIONS TO CANDIDATES**

**ANSWER QUESTION ONE (COMPULSORY) AND ANY OTHER TWO QUESTIONS**

**QUESTION ONE (30 MARKS)**

- a) Using your own words, define the following key kitchen terms;
- i) Workflow (2 Marks)
  - ii) Menu (2 Marks)
  - iii) Food hygiene (2 Marks)
  - iv) Recipe (2 Marks)
  - v) Chef (2 Marks)
- b) You are an executive chef at a large hotel. explain to the new guests the classifications of beverages in your hotel; (5 Marks)
- c) As a chef, what are the different classification of tools and equipment in your department. (6 Marks)
- d) Identify any five different types of kitchen layouts. (4 Marks)
- e) List any five types of wastes collected in the kitchen. (5 Marks)

**QUESTION TWO (20 MARKS)**

- a) Illustrate by drawing, the staff structure of the kitchen (10 Marks)
- b) Outline any five types of herbs used in the production department (5 Marks)
- c) Differentiate between a stock and a soup, giving an example of each (5 Marks)

**QUESTION THREE (20 MARKS)**

- a) You are a chef at Hotel KWUST and the hotel has received a large number of guests. Design a simple recipe for a protein of your choice to be served to the guest. (10 Marks)
- b) A dessert is a sweet food item taken after a meal. Identify any five types of desserts. (5 Marks)
- c) Outline the different cake making techniques you would employ as a pastry chef. (5 Marks)

**QUESTION FOUR (20 MARKS)**

- a) Yeast is an important ingredient to have. However it can also be deadly if ingested without care. Identify the condition necessary for yeast growth. (5 Marks)
- b) As a chef, what is HACCP and why is it important. (5 Marks)
- c) Identify five different cuts used in vegetables. (10 Marks)

**QUESTION FIVE (20 MARKS)**

- a) As a pastry chef, you have a team of interns who are starting their lesson in cake making. Identify the ingredients used in cake making. (5 Marks)
- b) Define cross contamination and how to prevent it. (10 Marks)
- c) The market is always changing and shifting. As a future chef, identify the emerging trends in food and beverage production. (5 Marks)