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**KIRIRI WOMEN'S UNIVERSITY OF SCIENCE AND TECHNOLOGY**  
**UNIVERSITY EXAMINATION, 2022/2023 ACADEMIC YEAR**  
**FOR THE CERTIFICATE IN HOSPITALITY MANAGEMENT**  
**CHM 105: FOOD AND BEVERAGE PRODUCTION**

Date: 16<sup>th</sup> December 2022

Time: 11:30am-1:30pm

**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; (2 Marks)
- i) Work triangle (2 Marks)
  - ii) Chef (2 Marks)
  - iii) Food hygiene (2 Marks)
  - iv) Chef gardemanger (2 Marks)
- b) Assuming you are a manager of five-star hotel and part of your job is to receive interns who will undertake their attachment at your hotel from different institutions. During the orientation tour, one of the students asks you to explain the criteria used in selecting the location of the kitchen. How would you respond to the question? (5 Marks)
- c) As a potager in a kitchen, what types of stock would you prepare? (3 Marks)
- d) Identify any five different types of kitchen layouts. (5 Marks)
- e) You are contacted by a friend who is constructing their kitchen. Please assist them by informing them of the different kitchen layouts that they can use in their kitchen. (4 Marks)
- f) There are several categories of kitchen tools and equipment. Identify any three that would be found in a five-star hotel. (3 Marks)

**QUESTION TWO (20 MARKS)**

- a) You are part of a group of students who have applied for attachment at a large hotel. As part of your interview, you are asked to identify the different members' of the kitchen brigade and their duties. Discuss any five indicating their specific duties in the kitchen. (10 Marks)
- b) Explain the different personal hygiene requirements expected of every food handler. (10 Marks)

**QUESTION THREE (20 MARKS)**

- a) A chef's main tool of work is the knife. Outline any five types of knives you would use in a kitchen. (5 Marks)
- b) Fire is used in the preparation of our foods and beverages, but it can be a destructive force if not used well. Identify any five fire hazards in the kitchen. (5 Marks)
- c) Analyze any five emerging trends in the kitchen world and provide a brief description of each trend. (10 Marks)

**QUESTION FOUR (20 MARKS)**

- a) List five different classification of vegetables giving an example of each class (5 Marks)
- b) Outline the different variations of essences and their sauces (5 Marks)
- c) Identify five different cuts used in vegetables (10 Marks)

**QUESTION FIVE (20 MARKS)**

- a) As a hospitality student, you are expected to attend food and beverage production practical classes. Describe how you prepare for practical classes by outlining the five components of a standard recipe. (5 Marks)
- b) Analyze the cooking methods employed in food and beverage production. (10 Marks)
- c) Identify the different beverage classification in hotels. (5 Marks)