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**KIRIRI WOMENS' UNIVERSITY OF SCIENCE AND TECHNOLOGY**  
**UNIVERSITY EXAMINATION, 2024/2025 ACADEMIC YEAR**  
**FIRST YEAR, FIRST SEMESTER EXAMINATION**  
**FOR THE CERTIFICATE IN HOSPITALITY MANAGEMENT**  
**CHM 105: FOOD AND PRODUCTION THEORY**

Date: 18<sup>TH</sup> APRIL 2024

Time: 8:30AM-10:30AM

**INSTRUCTIONS TO CANDIDATES**

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

**QUESTION ONE (30 MARKS)**

- State FIVE factors that determine a kitchen layout. (5 Marks)
- Name FOUR equipment found in the kitchen that are difficult to clean. (4 Marks)
- Explain FIVE qualities of kitchen uniform. (5 Marks)
- Explain SIX ways of preventing food poisoning in the kitchen. (6 Marks)
- Outline FIVE ways one can conserve fuel while cooking in the kitchen. (5 Marks)
- Microwave cooking is very fast. Microwaves absorbed by the food, cause the moisture molecules in the food to vibrate rapidly against each other which generates heat and cooks the food quickly, explain FIVE factors that affect cooking time. (5 Marks)

**QUESTION TWO (20 MARKS)**

- Safety is very important in food production. Outline the procedure for cleaning large kitchen electrical equipment. (8 Marks)
- Bacteria is not the only form of food poisoning in a food production premise, describe FOUR methods of chemical food poisoning. (8 Marks)
- Advise your fellow roommates on FOUR ways on how to prevent rat infestation in your hostel kitchenette. (4 Marks)

**QUESTION THREE (20 MARKS)**

- You have been chosen to give a lecture to a group of hotel workers on accident prevention behaviors in the kitchen, outline what you would include in the talk. (8 Marks)
- Differentiate between a 'la carte' and table d' hote type of menus. (8 Marks)
- Explain how to keep kitchen cloths free from bacteria to avoid spread infection. (4 Marks)

**QUESTION FOUR (20 MARKS)**

- State and explain FOUR roles of an executive chef in the kitchen. (8 Marks)
- There are various ways of conserving nutrients in vegetables. Briefly highlight FOUR ways a chef can use to prevent loss of nutrients during preparation and cooking of vegetables in the kitchen. (8 Marks)
- Safety is very important in the kitchen. Enumerate TWO ways a chef can ensure the kitchen is safe for all staff. (4 Marks)

**QUESTION FIVE (20 MARKS)**

- a) Due to the current global prices in the market, Fuel has become very expensive and there is need to prevent wastage. Outline FOUR ways one can conserve fuel in the kitchen. (8 Marks)
- b) Use of automatic washing machines has become very common in most kitchens. State and explain FOUR advantages of a automatic washing machines. (8 Marks)
- c) During practical lesson, it was noted that most of the students cut themselves. How would u advise the students in your class on how to avoid cuts while working in the kitchen. (4 Marks)