

CHUKA



UNIVERSITY

COLLEGE

UNIVERSITY EXAMINATIONS

**FIRST YEAR EXAMINATION FOR THE AWARD OF DEGREE OF
BACHELOR OF CATERING & HOTEL MANAGEMENT**

BCHM 140: FOOD AND BEVERAGE SERVICE 1

STREAMS: BCHM Y1S1

TIME: 2 HOURS

DAY/DATE: WEDNESDAY 19/12/2012

11.30 A.M – 1.30 P.M.

INSTRUCTIONS:

SECTION A – COMPULSORY (CARRIES 30 MARKS)

SECTION B CARRIES 40 MARKS – ATTEMPT TWO QUESTIONS ONLY.

SECTION A:

Q1. Briefly explain the duties of the following Kitchen Brigades:

- | | | |
|-------|-------------------|-----------|
| (i) | Chef-de-Cusine | [2 marks] |
| (ii) | Chef Antonour | [2 marks] |
| (iii) | Chef Enteremetier | [2 marks] |
| (iv) | Chef Gard Manger | [2 marks] |

Q2. Define the following terms:

- | | | |
|------|-------|----------|
| (i) | Stock | [1 mark] |
| (ii) | Soup | [1 mark] |

Q3. Compare and contrast the differences between standard recipe and a modified recipe. [2 marks]

Q4. Outline the basic requirements of a bar created within a Restaurant. [5 marks]

Q5. Explain four factors you consider when planning a Menu. [4 marks]

Q6. What is food specification in relation to food purchases, receiving and storing. [7 marks]

SECTION B:

Q7. Discuss five cooking methods giving two examples in each. [20 marks]

Q8. (a) Discuss three methods of heat transfer. [6 marks]

(b) In each method highlighted discuss two dishes prepared using the methods. [14 marks]

Q9. The following are the ingredients given to a pastry chef to prepare a birthday cake for Noni.

Ingredients - Flour 500gms

(a) Using the ratio 1:1:2 show the other ingredients and write the procedure to be followed when baking that cake until it is well baked. [4 marks]

(b) Describe the procedure of baking the birthday cake in question 9. [16 marks]
