INTERNATIONAL UNIVERSITY OF EAST AFRICA
'Learning to Succeed'

FACULTY OF BUSINESS MANAGEMENT

END OF SEMESTER EXAMINATIONS - APRIL 2025

PROGRAMME: BTHM
YEAR/SEM: YEAR 1/SEMESTER 2
COURSE CODE: BTHM 1204
NAME: FOOD PREPARATION AND PRODUCTION I

DATE:
TIME:

INSTRUCTIONS TO CANDIDATES:

SECTION A

SECTION A IS COMPULSORY AND CARRIES 40 MARKS

Question 1:

Assuming you are chef de cuisine of a three star hotel and an order comes in of a Rwandan national marrying a Ugandan lady requesting you to;

Describe and Design a four course buffet menu for the wedding party that can be enjoyed by both tribes and their invited guests

Question 2:

Tourists made a call to your restaurant while in transit to Murchison falls National Park. They required you to prepare at least one National dish, one sweet and one savory snack item. As a trained chef;

a) Identify and develop recipes according to order received

b) Describe the preparation of the individual dishes according to order received above

SECTION B

ATTEMPT ANY THREE QUESTIONS; EACH CARRING 20 MARKS

Question 1:

In class, you were taught food production and cookery. Now as a trained chef;

a) State five duties you are expected to perform during kitchen mise-en-place (5 Marks)

b) Identify five challenges you are likely to face in performing your duties as a chef (5 Marks)

c) Suggest five possible solutions for the challenges identified in 2(b) above (10 Marks)

Question 2:

Write short notes on the following terminologies as used in cookery:-

a) Mise –en -scene (04 Marks)

b) Seasoning (04 Marks)

c) Garnishing (04 Marks)

d) Marinade (04 Marks)

e) Standard recipe (04 Marks)

Question 3:

Explain various hygiene precautions which must be practiced under the following sub heading while in food production;

a) Personal hygiene.
(6 Marks)

b) Kitchen and dining room hygiene.
(7 Marks)

c) Food hygiene.
(7 Marks)

Question 4:

a) Explain any five reasons why we cook food. (06marks)

b) Using relevant examples, describe at least seven cooking methods that you know.

(14marks)

Question 5:

Explain the functions of the following?

(i) Executive chef (7 Marks)

(ii) Reliever chef (6 Marks)

(iii) Chef de parties (7 Marks)

Question 6:

Using a prior knowledge acquired during a cookery practical class, develop operational recipes for the following snacks

a) Meat samosas (04 Marks)

b) Fish fingers (04 Marks)

c) Sandwich (04 Marks)

d) Goat stew served with vegetable rice (04 Marks)

e) Egg rolls (04 Marks)

Question 7:

a) Define the term 'stock' (2marks)

b) Give any five example of stock in kitchen. (5 marks)

c) Explain the procedure involved in preparing one of the above mentioned stock. (13mks)

Question 8:

1. a) Who is a chef de cuisine (05 Marks)

b) Give the **Five** duties of chef de cuisine. **(10 marks)**

c) State five reasons why food is coated before frying. **(05 marks)**

Question 9:

Identify any major;.

a) Five large kitchen equipment.

(5 Marks)

b) Five small/ medium kitchen equipment.

(5 Marks)

c) state their functions and usage as identified above in (a) and (b)

(10 Marks)

Question 10:

How can chefs manage time efficiently in a professional kitchen to ensure that all components of a meal are prepared and served at the right temperature and quality? 20 marks.

Question 11:

a)What are the essential knife skills a chef must master, (10marks)

b) How do these skills improve efficiency and safety in the kitchen? (10 marks)

Question 12:

Focusing on the business side of cooking, address how chefs manage resources, control costs, and maintain quality in a professional kitchen.

(20 marks)

Question 13:

With the aid of an illustration ,describe the responsibilities of at least 5 personal staff in a big brigade of a five star hotel.(20mks)

Question 14:

Function catering involves planning, organizing implementation and evaluation, discus (20mks)

Question 15:

Identify two meat dishes of your choose describing in details the preparation procedure of each (20 mks)