INTERNATIONAL UNIVERSITY OF EAST AFRICA
'Learning to Succeed'

FACULTY OF BUSINESS MANAGEMENT

END OF SEMESTER EXAMINATIONS - AUGUST 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:

Two Pilgrims contacted your hospitality establishment while in transit to one of the holy places in Uganda. They required you to prepare at least four savory and four sweet snack items, where one of the pilgrims is a vegetarian. As a trained chef;

a) Identify and state the snack items you would recommend for the above individual persons.

(10marks)

b) Assuming the establishment has to make a direct call to its suppliers, draft a local purchase order for items identified above. **(15marks)**

c) Prepare a recipe according to order received putting in mind that the tourists are elderly.

(15marks)

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, two sweet and two savory snack item. As a trained chef;

a) Identify and develop recipes according to order received (15marks)

b) Describe the preparation of the individual dishes according to order received above (25marks)

SECTION B

ATTEMPT ANY THREE QUESTIONS; EACH CARRING 20 MARKS

Question 1:

As a professional cook what ethics would you apply in order to ensure smooth running of the kitchen operation (20 marks)

Question 2:

It's always mentioned that cleanness is next to Godliness, explain the best hygienic practices for a staff working in hospitality under the following headings.

a) Food (7marks)

b) Kitchen (6marks)

c) personal (7 marks)

Question 3:

Briefly explain the following methods uses applied in food preparation and production:

a) Boiling (4 marks)

b) Steaming (4 marks)

c) Stewing (4 marks)

d) Poaching (4 marks)

e) Roasting (4marks)

Question 4:

In Uganda, vegetables and fruits are a staple in diets and often prepared in simple, decorative and flavorful ways. Identify any one cold vegetable salad and one fruit salad. State there recipes and procedure of preparation (20marks)

Question 5:

Identify and explain the key functions of any five (5) kitchen departments (20marks)

Question 6:

State the appropriate word (s) or terminology below (20marks)

a) The place where cold dishes are prepared in the kitchen is.....

b) Who is the commis in the kitchen.....

c) An English name for chef departe is.....

d) A sous chef reports to.....

e) Bakery and confectionary prepare various.....

f) A recipe is.....

g) A chef-de-cuisine is.....and responsible for.....

h) .....is a section where teas, coffee and juices are prepared

i).....is an example of heavy equipment used for preparing hot dishes.

j).....is the define of mire poix

Question 7:

Eggs are commonly used in different dishes during food production.

a) Explain quality points to check out for before or during the use of eggs (5marks)

b) As a chef describe how to check for freshness of eggs (5marks)

c) Describe 5 way in which egg dishes can be prepared.(10marks)

Question 8:

The food production areas are characterized by both small and large

equipment,

a) With their uses Identify five small and five large equipment in the production area. (10marks)

b) Explain any five safety precautions observed when using equipment in the kitchen.(10marks)

Question 9:

Write short notes on the following terms as used in food production.(@ 4marks)

a) Seasoning

b) Marination

c) Garnishing

d) Mise - en- place

e) Mise - en - scene

Question 10:

Stock contains soluble nutrients and flavors.

a) Give three different types of stock

b) What is Roux and how is it used in the food production department.

c) Stock is used in soups, describe 4 types of soups, giving a recipe to one of your choice.

Question 11:

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 (10 Marks)

c) Suggest five possible solutions for the challenges identified above (5 Marks)

Question 12:

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)**