INTERNATIONAL UNIVERSITY OF EAST AFRICA
'Learning to Succeed'

FACULTY OF BUSINESS MANAGEMENT

END OF SEMESTER EXAMINATIONS - DECEMBER 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 employed as an executive chef at across the Nile resort an order comes in requesting you to prepare a buffet for 30 guests

Outline the steps you would take in the following situations to ensure quality and efficiency

a) planning stage (10marks)

b) preparation stage (15marks)

c) service stage (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 (15marks)

SECTION B

ATTEMPT ANY THREE QUESTIONS; EACH CARRING 20 MARKS

Question 1:

a. List and describe five (5) kitchen tools and their specific uses. (10 marks)

b. Outline safety practices in handling and maintaining kitchen tools and equipment (10 marks)

Question 2:

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

a) Sauce

b) Gravy

c) Soup

d) Stock

c) Stew

Question 3:

food cookery is culinary art. Discuss.(20marks)

Question 4:

sWrite 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) Recipe
(04 Marks)

Question 5:

Identify and describe any one local dish from the following countries:-

a) Kenya
(04 Marks)

b) south Sudan
(04 Marks)

c) Ugandan
(04 Marks)

d) Rwanda
(04 Marks)

e) Tanzania
(04 Marks)

Question 6:

Explain various hygiene precautions which must be practiced under the following sub heading;

a) Personal hygiene.
(6 Marks)

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

c) Food hygiene.
(7 Marks)

Question 7:

During our visit to across the Nile Resort, the different kitchen sections/department where visible. Discuss any five kitchen section.

(20 Marks)

Question 8:

a) Identify any major five large and five medium kitchen equipment.(05marks) b) Explain their functions and usage as identified above. (15 Marks)

Question 9:

a) Explain five reasons why we cook food. (05marks)

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

c) Using relevant examples, describe at least five cooking method that use know. (10marks)

Question 10:

a) Define the term ‘stock’ (5marks)

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

c) Explain the procedure involved in preparing one of the above mentioned stock. (10mks)

Question 11:

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) wholes fish (04 Marks)

d) French fries (04 Marks)

e) Egg rolls (04 Marks)

Question 12:

Assuming you are chef de cuisine of across the Nile resort an order comes in of a Rwandan national marrying a Ugandan lady requesting you to?

Describe and Design a three course buffet menu for the wedding party that can be enjoyed by both tribes and their invited guests.(20marks)