INTERNATIONAL UNIVERSITY OF EAST AFRICA
'Learning to Succeed'

FACULTY OF BUSINESS MANAGEMENT

END OF SEMESTER EXAMINATIONS - DECEMBER 2025

PROGRAMME: BTHM
YEAR/SEM: YEAR 2/SEMESTER 1
COURSE CODE: BTHM 2104
NAME: FOOD PREPARATION AND PRODUCTION II

DATE:
TIME:

INSTRUCTIONS TO CANDIDATES:

SECTION A

SECTION A IS COMPULSORY AND CARRIES 40 MARKS

Question 1:

Tourists made a call to your restaurant while in transit to across the Nile resort. They required you to prepare at least three meat dishes, three fish dishes and three egg dish items. As a trained chef;

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

b) Describe the preparation of the individual dishes identifying any accompanying sauce where applicable.(25marks)

Question 2:

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?

a) Explain the advantage of a buffet as a type of service style. (10marks)

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

c) Outline the sequences involve during buffet layout and actual service(10marks)

SECTION B

ATTEMPT ANY THREE QUESTIONS; EACH CARRING 20 MARKS

Question 1:

plan and describe the preparation of a three course continent meal, including ingredients, methods and presentation.(20marks)

Question 2:

with the training obtained from across the Nile resort, prepare a buffet for 30 guest .outline the steps you would take in planning , preparation and service to ensure quality and efficiency.(20marks)

Question 3:

Discuss the classification of soups and explain their preparation and serve.(20marks)

Question 4:

a) Define the term cooking. (5mark)

b) Explain the importance of cooking. (5mark)

c) Describe five different methods of cooking.. (10mark)

Question 5:

Discuss the roles and responsibilities of any one kitchen staff in a large hotel kitchen. (20marks)

Question 6:

a) define potion control.(5marks)

b) explain the importance of potion control in food production and preparation.(15marks)

Question 7:

a) Define food production(5marks)

b) state the key main objectives for food preparation(15marks)

Question 8:

a) mention any five kitchen safety rules.(5marks)

b) Explain in details five moist heat cooking methods, giving one example for each (15marks)

Question 9:

a) Define a menu (5marks)

b) write short notes on the term menu planning as applied in food preparation and production(5marks)

c) explain five factors that influence menu planning.(10marks)

Question 10:

Explain ways of maintain hygiene under the following headings

a) food hygiene (7marks)

b) kitchen hygiene (7marks)

c) personal hygiene (6marks)

Question 11:

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

a) Meat samosas (04 Marks)

b) Fish fingers (04 Marks)

c) whole fish (04 Marks)

d) Boiled goat stew served with vegetable rice (04 Marks)

e) beef stroganoff (04 Marks)

Question 12:

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

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

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