



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: 2025-04-15

TIME: 2:00-5:00PM

INSTRUCTIONS TO CANDIDATES:

1. Read the instructions very carefully
2. The time allowed for this examination is STRICTLY three hours
3. Read each question carefully before you attempt and allocate your time equally between all the Sections
4. Write clearly and legibly. Illegible handwriting cannot be marked
5. Number the questions you have attempted
6. Use of appropriate workplace examples to illustrate your answers will earn you bonus marks
7. Any examination malpractice detected will lead to automatic disqualification.

DO NOT WRITE ANYTHING ON THE QUESTION PAPER

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

Section B ATTEMPT ANY THREE QUESTIONS; EACH CARRING 20 MARKS

Question 1:

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 2:

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

Question 3:

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 4:

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 5:

- 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 6:

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)