



**THE CO-OPERATIVE UNIVERSITY OF KENYA**

**END OF SEMESTER EXAMINATION DECEMBER -2022**

**EXAMINATION FOR THE DEGREE OF BACHELOR OF CATERING AND HOSPITALITY  
MANAGEMENT  
(YR I SEM I)**

**UNIT CODE: BCHM 1111**

**UNIT TITLE: FOOD AND MENU KNOWLEDGE**

**DATE: WEDNESDAY, 14<sup>TH</sup> DECEMBER, 2022**

**TIME: 2:00 PM – 4:00 PM**

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**INSTRUCTIONS:**

- **Answer question ONE (compulsory) and any other TWO questions**

**QUESTION ONE**

- (a) Outline **five** factors that affect the number of staff required in a kitchen (5 marks)
- (b) Explain the duties of the following kitchen personnel
  - i. Chef de Cuisine (4 marks)
  - ii. Chef saucier (3 marks)
- (c) Explain how a kitchen relates with the following departments
  - i. Stores (3 marks)
  - ii. Front office (3 marks)
- (d) Describe the features of the following menus:
  - i. Menu for people at work in a factory (4 marks)
  - ii. Hospital menus (3 marks)

**QUESTION TWO**

Discuss the elements of kitchen supervision. (15 marks)

**QUESTION THREE**

Analyze the factors to consider when:

- (a) Selling eggs (6 marks)
- (b) Storing eggs (9 marks)

**QUESTION FOUR**

As a manager in a hotel kitchen, describe to your staff:

- (a) How to handle fresh meat and meat products. (6 marks)
- (b) How to store meat and meat products. (5 marks)

(c) How to present a cooked meat dish.

(4 marks)

### QUESTION FIVE

Describe any **five** types of chicken

(15 marks)

### QUESTION SIX

Using the following information, calculate the cost of the amount used and the total cost of the dish.

(15 marks)

| Dish & yield                | Ingredients  | Quantity Required | Unit of Purchase | Cost per Unit | Cost of Amount Used | Total Cost of Dish | Total Cost of Meal |
|-----------------------------|--------------|-------------------|------------------|---------------|---------------------|--------------------|--------------------|
| Steak & Kidney Pie (10 pax) | Topside      | 800g              | Kg:              | Kshs 200      |                     |                    |                    |
|                             | beef         | 400g              | Kg:              | Kshs 240      |                     |                    |                    |
|                             | Ox kidney    | 200g              | Kg:              | Kshs 100      |                     |                    |                    |
|                             | Onion        | 1 tspn            | Bunch:           | Kshs 10       |                     |                    |                    |
|                             | Parsley      | 7 ml              | Litre:           | Kshs 65       |                     |                    |                    |
|                             | Soy sauce    | 1 lt              | Litre:           | Kshs 120      |                     |                    |                    |
|                             | Demi-glaze   | 750g              | Kg:              | Kshs 100      |                     |                    |                    |
|                             | Tomato paste |                   |                  |               |                     |                    |                    |
|                             |              |                   |                  |               |                     |                    |                    |
| Parsley potatoes (10 pax)   | Potatoes     | 11/2 kg           | Kg               | Kshs 50       |                     |                    |                    |
|                             | Parsley      | 2 bunches         | Bunch            | Kshs 10       |                     |                    |                    |
|                             | Salt         | 10 g              | Kg               | Kshs 50       |                     |                    |                    |
| Steamed Spinach (10 pax)    | Spinach      | 3 bunches         | Bunch            | Kshs 10       |                     |                    |                    |
|                             | Salt         | 5 g               | Kg               | Kshs 50       |                     |                    |                    |
|                             |              |                   |                  |               |                     |                    |                    |