



GRETSA UNIVERSITY - THIKA

UNIVERSITY EXAMINATIONS JANUARY – APRIL 2021 SEMESTER

CERTIFICATE IN FOOD PRODUCTION

COURSE CODE: CFPP 001

COURSE TITLE: FOOD AND MENU KNOWLEDGE I

DATE: 10 MAY 2021

TIME: 8.00 AM – 10.00 AM

INSTRUCTIONS TO CANDIDATES

1. SECTION A IS **COMPULSORY**.
2. SECTION B: ANSWER ANY OTHER **THREE** QUESTIONS.
3. **DO NOT** WRITE ANYTHING ON THIS QUESTION PAPER AS IT WILL BE AN EXAM IRREGULARITY.
4. ALL ROUGH WORK SHOULD BE AT THE BACK OF YOUR ANSWER BOOKLET AND CROSSED OUT.

CAUTION: All exam rooms are under CCTV surveillance during the examination period.

SECTION A: COMPULSORY

QUESTION ONE

- a) Explain what you understand by:
- (i) Food [2 Marks]
 - (ii) Menu [2 Marks]
 - (iii) Food taboo [2 Marks]
 - (iv) Cooking food [2 Marks]
 - (v) A national dish [2 Marks]
- b) Discuss five roles that food play in the society [10 Marks]
- c) Describe five factors that determine the choice of food made by customers in a catering outlet [10 Marks]
- d) You have been invited in a catering college to give a talk to new food production students on the reasons for cooking food. Highlight ten points that you would discuss. [10 Marks]

SECTION B: ANSWER ANY THREE QUESTIONS

QUESTION TWO

- a) Outline five sections of a kitchen and highlight their main responsibility [10 Marks]
- b) John is a professional chef in Bianca Restaurant. He woke up late and had to rush to the kitchen to prepare guest's early breakfast without the chef's uniform. By citing the different parts of a chef's uniform, explain how he could be putting himself in danger of potential risks in the kitchen. [10 Marks]

QUESTION THREE

- a) As a chef in a commercial kitchen, explain two contributions you would make to enhance team work among your food production colleagues in the kitchen [4 Marks]
- b) Explain three main benefits of enhancing team work in a commercial kitchen [6 Marks]
- c) Warning signs protect the kitchen occupants from physical hazards. Identify ten specific hazards that these signs warn people against [10 Marks]

QUESTION FOUR

- a) John, a chef in Makutano restaurant is carrying out mise-en-place and food production co-currently. Advise him on why he should carry out mise-en-place first [10 Marks]
- b) By citing relevant examples, explain five uses of eggs in cookery [10 Marks]

QUESTION FIVE

- a) By citing relevant examples explain the following terms as used in cookery:
- (i) Soups [2 Marks]
 - (ii) Sauces [2 Marks]
 - (iii) Stock [2 Marks]
 - (iv) Garnishes [2 Marks]
 - (v) Canapés [2 Marks]
 - (vi) Sandwiches [2 Marks]
 - (vii) Soup accompaniments [2 Marks]
- b) Discuss three main quality points to look for when preparing ingredients for foods to be served cold [6 Marks]