



GRE TSA UNIVERSITY - THIKA

UNIVERSITY EXAMINATIONS JANUARY – APRIL 2021 SEMESTER

CERTIFICATE IN FOOD PRODUCTION

COURSE CODE: CFPP 007

COURSE TITLE: FOOD AND MENU KNOWLEDGE II

DATE: 10 MAY 2021

TIME: 3.00 PM – 5.00 PM

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) Outline three benefits of using standardized recipes as a management tool [3 Marks]
- b) Differentiate the following cooking methods:
- (i) Boiling and steaming [4 Marks]
 - (ii) Poaching and braising [4 Marks]
 - (iii) Roasting and grilling [4 Marks]
- c) Highlight five main objectives of proper management of food stores in food production hotel section [5 Marks]
- d) Explain five factors to be considered when purchasing ingredients for a commercial kitchen [10 Marks]
- e) List the parts of a well-written standardized recipe [10 Marks]

SECTION B: ANSWER ANY THREE QUESTIONS

QUESTION TWO

- a) Discuss five factors to consider when holding cold and hot prepared food in readiness for service [10 Marks]
- b) Describe the steps that should be taken when storing cold and hot prepared food [10 Marks]

QUESTION THREE

- a) Explain five precautions to take into consideration when regenerating foods [10 Marks]
- b) Describe the process of food regeneration [10 Marks]

QUESTION FOUR

- a) Discuss five reasons on why plating of food is taken seriously in commercial catering outlets [10 Marks]
- b) Explain five factors to consider before plating food [10 Marks]

QUESTION FIVE

- a) By citing relevant examples, explain five roles that technology has played in enhancing food production in commercial kitchens [10 Marks]
- b) Recommend five approaches that chefs could use to develop their culinary skills. [10 Marks]