



GRETSA UNIVERSITY - THIKA

UNIVERSITY EXAMINATIONS JANUARY-APRIL 2019 SEMESTER

CERTIFICATE IN FOOD & BEVERAGE SERVICE & SALES/CERTIFICATE IN FOOD PRODUCTION

COURSE CODE: CFBS 004/CFPP 002

COURSE TITLE: BASIC COOKERY PRACTICE I

DATE: 28 MARCH 2019

TIME: 8.00 AM – 1.00 PM

INSTRUCTIONS TO CANDIDATES

1. This paper consists of tests on **1-COURSE** meals and **ONE** tea item.
2. The question shall be picked by ballot
3. Each candidate must cater for **TWO** persons.
4. The candidate should prepare recipes for the items to be produced.
5. Lunch should be ready for marking at 10:30 A.M

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

PRACTICAL SESSION GUIDELINES

8.00 AM – 8.30 AM PREVIOUS PREPARATIONS

8.30 AM -10.30 AM PRACTICAL SESSION AND PRESENTATION FOR MARKING

The plan should include:

- a) Menu
- b) Food order list/purchase list

Question One

Prepare the planned 1-Course meal for two persons to be produced and served in the restaurant.

- (i) Fish in Batter
- (ii) Buttered Rice
- (iii) Vegetable Salad
- (iv) Tea Item-Tea Scones

Question Two

Prepare the planned 1-Course meal for two persons to be produced and served in the restaurant.

- (i) Chicken in Breadcrumbs
- (ii) Sauté potatoes
- (iii) Vegetable Salad
- (iv) Tea Item-Queen Cakes

Question Three

Prepare the planned 1-Course meal for two persons to be produced and served in the restaurant.

- (i) Meat Balls
- (ii) Boiled Noodles
- (iii) Buttered Carrots
- (iv) Tea Item-Scones

Question Four

Prepare the planned 1-Course meal for two persons to be produced and served in the restaurant.

- (i) Mince Meat Stew
- (ii) Chapati
- (iii) Fried Spinach
- (iv) Tea Item-Lemon Queen Cakes