



# **GRETSA UNIVERSITY - THIKA**

## **UNIVERSITY EXAMINATIONS SEPTEMBER - DECEMBER 2021 SEMESTER**

### **DIPLOMA IN HOTEL & RESTAURANT MANAGEMENT**

**COURSE CODE: DIHM 012**

**COURSE TITLE: CULINARY THEORY**

**DATE: 16 NOVEMBER 2021**

**TIME: 11.30 AM - 2.30 PM**

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#### **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) Define the following term;
- i) Bouquet garni [1 Mark]
  - ii) Simmering [1 Mark]
  - iii) Marinating [1 Mark]
  - iv) Pot roasting [1 Mark]
- b) State **two** reasons for the following personal hygiene practices;
- i) One should not put nail polish and the nails should be short. [2 Marks]
  - ii) One should have enough sleep and plenty of fresh air. [2 Marks]
- c) Highlight **four** safety rules of handling knives while in the kitchen [4 Marks]
- d) Classify the following;
- i) Consommé soup [1 Mark]
  - ii) Cabbages [1 Mark]
  - iii) Mangoes [1 Mark]
  - iv) Sweet potatoes [1 Mark]
  - v) Spaghetti [1 Mark]
  - vi) Minestrone soup [1 Mark]
- e) With the aid of a diagram explain the work triangle. [6 Marks]
- f) Differentiate between the following;
- i) A la carte menu and table d' hote menu [2 Marks]
  - ii) Plat dujour menu and buffet men [2 Marks]
  - iii) Turnips and egg plants [2 Marks]
  - iv) Okra and lettuce [2 Marks]
- g) Calculate the selling price of the following dish with a gross profit of 60%

<b>Curried Beef</b>			
<b>Ingredients</b>	<b>Quantity used</b>	<b>Unit of purchase</b>	<b>Cost per unit</b>
Stewing lamb	500gms	1kg	450.00
Oil	30ml	500ml	275.00
Onions	200gms	1kg	60.00
Curry powder	10gms	50gms	178.00
Flour	10gms	2kg	137.00
Tomato puree	10gms	50gms	80.00

Chutney	25gms	50gms	96.00
Desiccated coconut	25gms	50gms	59.00
Sultanas	25gms	50gms	47.00
Apple	50gms	1kg	100.00
Ginger	10gms	1kg	95.00

[8 Marks]

## SECTION B: ANSWER ANY THREE QUESTIONS

### Question Two

- a) Highlight **four** uses each of the following in cookery;
- i. Sauces [4 Marks]
  - ii. Fruits [4 Marks]
- b) Identify **four** examples of offal that are used in cookery. [4 Marks]
- c) Explain **four** general rules of preparing stock. [8 Marks]

### Question Three

- a) Highlight **four** equipment that are used for portion control in the kitchen. [4 Marks]
- b) Highlight **six** ways of preventing the loss of nutrients in spinach while preparing and cooking. [6 Marks]
- c) Describe **five** qualities of buying whole fish. [10 Marks]

### Question Four

- a) Highlight **four** reasons for cooking meat. [4 Marks]
- b) Explain **four** uses of eggs in cookery. [8 Marks]
- c) Explain **four** categories of soups found in hotels. [8 Marks]

### Question Five

- a) Discuss **five** points to consider when designing a kitchen. [10 Marks]
- b) Compile a three course meal with choices in each course for a wedding reception. [10 Marks]