



GRETSA UNIVERSITY - THIKA

**UNIVERSITY EXAMINATIONS
JANUARY-APRIL 2025 SEMESTER**

**DIPLOMA IN FOOD PRODUCTION/DIPLOMA IN
HOTEL & RESTAURANT MANAGEMENT**

COURSE CODE: DIHM014

**COURSE TITLE: KITCHEN ORGANISATION & FOOD
KNOWLEDGE**

DATE: APRIL 2025

TIME: 2 HOURS

INSTRUCTIONS TO CANDIDATES

1. SECTION A IS **COMPULSORY**.
2. SECTION B: ANSWER ANY OTHER **TWO** 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) Describe the following terms as used in event management.
- i. Trussing [2 marks]
 - ii. Skimming [2 marks]
- b) Give **two** examples each of foods commonly eaten in the following regions.
- i. India [2 marks]
 - ii. Italy [2 marks]
 - iii. Switzerland [2 marks]
- c) Highlight **four** advantages of good team work in the kitchen. [4 marks]
- d) Describe **three** methods used for checking for freshness of eggs. [6 marks]
- e) Explain **five** factors to consider when designing a kitchen. [10 marks]

SECTION B: ANSWER ANY TWO QUESTIONS

Question Two

- a) Highlight **four** responsibilities of chef de partie. [4 marks]
- b) Describe the relationship of the following departments with the kitchen;
- i. Front office [2 marks]
 - ii. Housekeeping [2 marks]
 - iii. Engineering department [2 marks]
- c) Discuss **five** desirable qualities of a chef. [10marks]

Question three

- a) Define the following terms;
- i. Basting [2 marks]
 - ii. Batting out [2 marks]
- b) Explain **three** types of cooking methods used in the kitchen. [6marks]
- c) Describe **five** types of kitchen uniforms used in the kitchen. [10 marks]

Question Four

- a) Explain **two** advantages of placing food into cold liquid and bringing to the boil. **[4 marks]**
- b) Describe the warnings in the kitchen when the following colours are used on the signage;
- i. Green **[2 marks]**
 - ii. Yellow **[2 marks]**
 - iii. Red **[2 marks]**
- c) Discuss **five** interpersonal skills required by the kitchen staff to enhance efficiency. **[10 marks]**

Question five

- a) Explain the term SMART as used in the kitchen. **[10 marks]**
- b) Discuss **five** basic organisation skills needed before actual preparation and cooking can take place in the kitchen. **[10 marks]**