



GRE TSA UNIVERSITY – THIKA

UNIVERSITY EXAMINATIONS JANUARY-APRIL 2025 SEMESTER

CERTIFICATE IN FOOD PRODUCTION

COURSE CODE: CFBS 003

COURSE TITLE: FOOD & MENU KNOWLEDGE I

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) Outline **one** responsibility of the following members of the kitchen brigade:
- (i) Head Chef (Chef de Cuisine) [2 marks]
 - (ii) Deputy Chef (Sous Chef) [2 marks]
 - (iii) Line Cook (Chef de Partie) [2 marks]
 - (iv) Commis Chef (Junior Chef) [2 marks]
- b) Outline **two** roles of the following parts of a chef's uniform in a commercial kitchen
- (i) Chef's jacket [2 marks]
 - (ii) Chef's apron [2 marks]
 - (iii) Chef's hat [2 marks]
 - (iv) Chef's gloves [2 marks]
- c) Describe briefly **two** reasons why warning signs are used in the kitchen [4 marks]
- d) List **five** firefighting equipment and outline **one** role of each [10 marks]

SECTION B: ANSWER ANY TWO QUESTIONS

Question Two

- a) Explain **five** consequences of chef's disorganization in the kitchen [10 marks]
- b) Discuss **five** benefits of kitchen mis-en-place to the kitchen staff [10 marks]

Question Three

- a) Explain briefly what you understand by the following terms as used in food preparation:
- (i) Dressing ingredients [2 marks]
 - (ii) Puréeing ingredients [2 marks]
 - (iii) Stuffing ingredients [2 marks]
 - (iv) Skimming sauces [2 marks]
- b) Describe **three** preparations that are done on ingredients before frying [6 marks]
- c) You have been given a menu to prepare an egg dish. List a step by step process you would use up to the time the food items reaches the guest's table for consumption [6 marks]

Question Four

- a) Explain the following qualities of eggs as used in cookery:
- (i) Aerating agent [2 marks]
 - (ii) Binding agent [2 marks]
 - (iii) Clarifying agent [2 marks]
 - (iv) Coating agent [2 marks]
 - (v) Emulsifying agent [2 marks]
 - (vi) Enriching agent [2 marks]
 - (vii) Glazing agent [2 marks]
 - (viii) Thickening agent [2 marks]
- b) Outline **four** ways of checking quality of an egg before cooking. [4 marks]

Question Five

- a) By citing **one** relevant example of each, explain what you understand by the following terms in cookery.
- (i) Stocks [2 marks]
 - (ii) Sauces [2 marks]
 - (iii) Soups [2 marks]
- b) Outline **four** factors to consider when purchasing food production equipment [4 marks]
- c) Discuss **five** dry heat cooking methods [10 marks]