



KENYATTA UNIVERSITY
UNIVERSITY EXAMINATIONS 2011/2012
SECOND SEMESTER EXAMINATION FOR THE DEGREE OF
BACHELOR OF SCIENCE (ENVIRONMENTAL HEALTH)
HOM 206: FOOD AND MENU KNOWLEDGE II

=====

DATE: FRIDAY 30TH MARCH 2012

TIME: 2.00 P.M. – 4.00 P.M.

=====

INSTRUCTIONS

Answer ALL questions in Section A and any two in Section B

Section A: Answer ALL question

1. Using clear examples give the classification of soups. (10 marks)
2. Give the common cooking methods of the following cuts (2 marks each)
 - a) Saddle of lamb
 - b) Fillet
 - c) Loin chop
 - d) Kidney
 - e) Middle neck
3. Explain in details the following procedures in food preparation. (2 marks each)
 - a) Cleaning a cooked lobster
 - b) Trussing of chicken for roasting
 - c) Making a Victoria sandwich
 - d) Making short pastry

Section B: Answer any Two questions

4. Cooking of food involves heating in a variety of ways to make it palatable. Discuss the three principles of cooking food. (2 marks)
5. Using a diagram explain the structure of meat. (20 marks)
6. Explain in detail the possible reasons for the following faults (5 marks each)
 - a) Possible faults in sponges
 - b) Possible faults in cakes
 - c) Possible faults in flaky pastry
 - d) Cloudy stock