



KENYATTA UNIVERSITY

UNIVERSITY EXAMINATIONS 2010/2011

INSTITUTIONAL BASED PROGRAMME (IBP) DECEMBER SESSION

EXAMINATION FOR THE DEGREE OF BACHELOR OF SCIENCE

HFN 202: FOUNDATIONS OF FOOD PREPARATION

DATE: Friday, 29th April, 2011

TIME: 11.00 a.m. – 1.00 p.m.

INSTRUCTIONS:

1. State any 5 reasons why we cook food. (5 Marks)
2. Outline any 5 precautions to take when frying foods. (5 Marks)
3. (a) State 4 main points to consider when selecting kitchen equipment. (4 Marks)
(b) Using examples to justify your answer, briefly discuss the importance of proper care of kitchen equipment. (6 marks)
4. Citing relevant examples, discuss 5 uses of eggs in cookery. (10 Marks)
5. Differentiate between stewing, steaming and braising as cooking methods. (10 Marks)
6. While working in the kitchen, it is important to observe safety, personal and kitchen hygiene. Discuss. (20 Marks)
7. Discuss 5 functions of fat in the food preparations. (10 Marks)