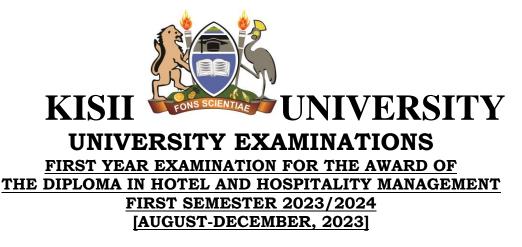
<u>DHHM 0115</u>



#### DHHM 0115: KITCHEN ORGANIZATION AND FOOD KNOWLEDGE STREAM: Y1 S1 TIME: 2 HOURS

DAY: FRIDAY, 12.00 - 2.00 P.M.DATE: 01/12/2023INSTRUCTIONS1.Do not write anything on this question paper.2.Answer Questions ONE and any other THREE Questions

### **QUESTION ONE**

- a) Explain the importance of food knowledge (6 marks)
  b) Explain personnel hygiene of people working in catering establishment (6marks)
  c) State and explain five kitchen equipments (5 marks)
  d) Explain four ways of food handling and storage (4 marks)
  e) Explain four attributes of a culinary professional (4 marks) **QUESTION TWO**i. Discuss ten important factors to consider when selecting kitchen equipments (10 marks)
- ii. The need for purchase of any equipment is determined by a number of factors. Explain (5 marks)

### **QUESTION THREE**

Discuss three basic categories of food, giving examples and the nutrients they supply for the various functions of the body (15 marks)

# QUESTION FOUR

Kitchens may take different shapes according to how much space is available. Discuss (15 marks)

## **QUESTION FIVE**

One of the features to consider in kitchen designing is structural details. Discuss (15 marks)