



**UNIVERSITY EXAMINATIONS**  
**FIRST YEAR EXAMINATION FOR THE AWARD OF**  
**THE DIPLOMA IN HOTEL AND HOSPITALITY MANAGEMENT**  
**FIRST SEMESTER 2023/2024**  
**[AUGUST-DECEMBER, 2023]**

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

**DAY: FRIDAY, 12.00 – 2.00 P.M.** **DATE: 01/12/2023**

**INSTRUCTIONS**

- 1. 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)