



# **THE MOMBASA POLYTECHNIC UNIVERSITY COLLEGE**

***Faculty of Business & Social Studies***

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN HOTEL MANAGEMENT

(DHM J09)

## **FOOD AND BEVERAGE PRODUCTION THEORY**

END OF SEMESTER EXAMS

**SERIES:** APRIL/MAY 2010

**TIME:** 2 HOURS

### **INSTRUCTIONS TO CANDIDATES**

1. This paper consists of **TWO** sections **A** and **B**.
2. Section **A** is compulsory and carries 30 marks.
3. Answer any **TWO** questions from Section **B**.

**SECTION A  
(Compulsory)**

- Q.1 (a) Define the following terms:
- (i) Paysanne (2 marks)
  - (ii) Mirepox (2 marks)
  - (iii) Concassée (2 marks)
  - (iv) Enpapilote (2 marks)
  - (v) Croquettes (2 marks)
- (b) Explain the food value of vegetables, give **FIVE** points. (10 marks)
- (c) Discuss **FIVE** methods of preserving fruits. (10 marks)

**SECTION B  
(Answer any TWO questions)**

- Q.2 (a) Explain how to prepare a tin for making a rich fruit cake. (10 marks)
- (b) (i) Define Pastry. (6 marks)
- (ii) When Pastry is made the type of filling used is important for a successful product. Mention **EIGHT** fillings that can be used. (4 marks)
- Q.3 (a) Give **TWO** possible causes and **TWO** remedies for the following cake faults.
- (i) Cakes peak at the centre
  - (ii) Dark crust colour
  - (iii) Cakes too light and crumbly. (12 marks)
- (b) Discuss **EIGHT** Food hygiene rules to strictly adhere to while preparing and cooking food. (8 marks)
- Q.4 (a) If no baking powder is used for pastry making it is important that the pastry be left to relax for some time. Explain why. (4 marks)
- (b) Mention **THREE** areas where the theme of the day would be clearly shown. (6 marks)
- (c) Explain **FIVE** functions of a chef de cuisine. (10 marks)
- Q.5 You are catering for 40 forty Canadian ladies who have come for a visit to the Kenyan Coast. Explain **TEN** points you would include in the Briefing to make the day a success. (20 marks)