



# **THE MOMBASA POLYTECHNIC UNIVERSITY COLLEGE**

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

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN CATERING & ACCOMMODATION MANAGEMENT (DCAM A09)

## **FOOD & BEVERAGE PRODUCTION THEORY**

END OF SEMESTER II EXAMS

**SERIES:** APRIL/MAY 2010

**TIME:** 2 HOURS

### **INSTRUCTIONS TO CANDIDATES**

1. The paper consists of **TWO** Sections **A** and **B**.
2. Section **A** is compulsory.
3. Answer any **TWO** questions from Section **B**.
4. All answers should be written in the Answer Booklet provided
5. Follow all examination rules.

**SECTION A**  
(Compulsory -30 Marks)

**QUESTION ONE**

- (a) List down **TEN** duties of a Head Chef. **(10 Marks)**
- (b) List **TEN** qualities of a supervisor. **(10 Marks)**
- (c) List **TEN** mistakes in a menu copy. **(10 Marks)**

**SECTION B**

(Answer ANY **TWO** Questions Each Question Carries - 20 Marks)

**QUESTION TWO**

Under kitchen organization who are the following staffs and what are their roles.

- (a) Saucier
- (b) Rotisseur
- (c) Poissonnier
- (d) Entrementtier
- (e) Garde-Manger-harder
- (f) Patissier
- (g) Le potager
- (h) Le Gillardin
- (i) Le Boucher
- (j) Commis saucier

**QUESTION THREE**

Under vegetables explain the various preparations they undergo before cooking. **(20 Marks)**

**QUESTION FOUR**

Explain effect of heat on following food.

- (i) Protein **(5 Marks)**
- (ii) Carbohydrates **(5 Marks)**
- (iii) Fats **(5 Marks)**
- (iv) Vitamins **(5 Marks)**

### **QUESTION FIVE**

List **FIVE** advantages in each of the cooking method.

- |       |          |                  |
|-------|----------|------------------|
| (i)   | Grilling | <b>(5 Marks)</b> |
| (ii)  | Stewing  | <b>(5 Marks)</b> |
| (iii) | Baking   | <b>(5 Marks)</b> |
| (iv)  | Boiling  | <b>(5 Marks)</b> |