



THE MOMBASA POLYTECHNIC UNIVERSITY COLLEGE

FACULTY OF BUSINESS AND SOCIAL STUDIES

DEPARTMENT OF HOSPITALITY AND TOURISM

DIPLOMA IN HOTEL MANAGEMENT

(DHM J1O)

FOOD & BEVERAGE PRODUCTION THEORY

END OF SEMESTER EXAMINATION

SERIES: APRIL/MAY 2010

TIME: 2 HOURS

Instructions

1. This paper consists of **TWO** Section **A** and **B**.
2. Section **A** is **COMPULSORY**.
3. Answer **ANY TWO** Questions from Section **B**.
4. ALL answer should be written in the answer booklet provided.
5. Follow all the examination rules.

SECTION A
(Compulsory - 30 Marks)

QUESTION ONE

- (a) The various types of catering can be grouped into **FOUR** list them. **(4 Marks)**
- (b) In prevention of cross contamination various colours are used on the knives. List the colours and on what food it is used for. **(10 Marks)**
- (c) List **TEN** points to help you in Developing yourself in the career industry of catering. **(10 Marks)**
- (d) List down **SIX** power driven machines listed Dangerous under order 1964. **(6 Marks)**

SECTION B
(Answer ANY **TWO** Questions in this Section.)

QUESTION TWO

- (a) List down **TEN** cooking methods. **(10 Marks)**
- (b) List down **TEN** sources of proteins. **(10 Marks)**

QUESTION THREE

List and explain the **SEVEN** types of Kitchen shape with a diagram each to illustrate the shape. **(10 Marks)**

QUESTION FOUR

Under Kitchen organization, discuss the various kitchen staff. **(20 Marks)**

QUESTION FIVE

Explain in details the importance of Hygiene in a catering institution. **(20 Marks)**