



THE MOMBASA POLYTECHNIC UNIVERSITY COLLEGE

Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN HOTEL MANAGEMENT

(DHM J08)

FOOD AND BEVERAGE PRODUCTION THEORY

END OF SEMESTER EXAMS SERIES: APRIL/MAY 2010 TIME: 2 HOURS

INSTRUCTIONS TO CANDIDATES

- This paper consists of **TWO** sections **A** and **B**.
- Section A is compulsory. Answer **ALL** questions in Section **A**
- Answer any **TWO** questions from Section **B**. All questions carry equal marks
- Mobile phones are not allowed in the exam room

SECTION A (30 marks) Answer **ALL** questions.

Q.1	(a)	Fish usually deteriorates very quickly. Explain FIVE (5) points that would guide you when buying fish to ensure freshness.	(10 marks)
	(b)	Mention SIX (6) examples of farinaceous dishes.	(6 marks)
	(c)	Explain the food value of fish liver.	(4 marks)
	(d)	What are butterfly fillets.	(4 marks)
	(e)	Mention SIX different pastries.	(6 marks)

SECTION B

(Answer any **FOUR** questions from this Section)

Q.2	(a)		be THREE (3) different tests that can be used to test eggs shness.	(10 marks)		
	(b)	Discuss TEN (10) kitchen hygiene rules to strictly adhere to while preparing and cooking food.				
Q.3	(a)	Explai	n FIVE (5) rules to adhere to during preparation of pastry.	(10 marks)		
	(b)	Explain the function of the following in cake making.				
		(i) (ii) (iii) (iv) (v)	Eggs Fat Sugar Flour Golden syrup	(2 marks) (2 marks) (2 marks) (2 marks) (2 marks)		
Q.4	(a)	Draw	a diagram of the structure of the egg and label it.	(10 marks)		
	(b)	Explai	n FIVE (5) functions of an Entremettier.	(10 marks)		
Q.5	Kenya	n coas in TEN	ring for (40) fourty Indian ladies coming for a brief tour of the t. points you would include in your briefing to make the day a			