



THE MOMBASA POLYTECHNIC UNIVERSITY COLLEGE

FACULTY OF BUSINESS AND SOCIAL STUDIES



DEPARTMENT OF HOSPITALITY AND TOURISM

DIPLOMA IN CATERING AND ACCOMMODATION MANAGEMENT (DCAM A09)

END OF SEMESTER II EXAMINATIONS

APRIL/MAY 2010 SERIES

FOOD & BEVERAGE PRODUCTION THEORY

TIME: 2 HOURS

Instructions

1. Answer **ALL** Questions in Section A is **COMPULSORY (30 Marks)**
2. Answer **ANY TWO** Questions Each Question Carries **(20 Marks)**

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

Question ONE

- (a). Define a kitchen. (2 Marks)
- (b). Under kitchen hygiene discuss ventilation. (5 Marks)
- (c). List down **EIGHT** procedures to be followed when cleaning large electrical equipment e.g. mincers, mixers or choppers. (8 Marks)
- (d). Explain Food poisoning. (2 Marks)
- (e). List **SEVEN** points on special required attention on Meat. (7 Marks)
- (f). Differentiate between Night cook and staff cook. (4 Marks)
- (g). Who is a food lift man. (2 Marks)

Question B : **Answer ANY TWO Questions**

Question TWO

In details explain a recipe with an example. (20 Marks)

Question THREE

- (a). List **TEN** functions of a Menu. (10 Marks)
- (b). Advantages of Menu Planning. (10 Marks)

Question FOUR

- (a). (i). Give **FIVE** differentiating points of Stocks and Sauces. (5 Marks)
- (ii). List **SEVEN** points to consider when preparing and cooking sauces. (7 Marks)
- (b). List and explain the **THREE** classes of ROUX. (8 Marks)