



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

SUPPLEMENTARY

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)**

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.

- (i). Saucier
- (ii). Rotisseur
- (iii). Poissonnier
- (iv). Entremettier
- (v). Garde-Manger-harder
- (vi). Patisier
- (vii). Le potager
- (viii). Le Gillardin
- (ix). Le Boucher
- (x). 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 (5 Marks)
- (ii). Stewing (5 Marks)
- (iii). Banking (5 Marks)
- (iv). Boiling (5 Marks)