



**TECHNICAL UNIVERSITY OF MOMBASA**  
***Faculty of Business & Social Studies***

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN HOTEL AND INSTITUTIONAL MANAGEMENT  
(DHIM M14)

**BHC 2202: FOOD AND BEVERAGE PRODUCTION THEORY II**

END OF SEMESTER EXAMINATIONS

**SERIES:** APRIL 2015

**TIME:** 2 HOURS

**INSTRUCTIONS:**

- This paper consists of Sections **A** and **B**.
- Section **A** is **Compulsory**. Answer any **TWO** questions in Section **B**.
- Mobile phones are not allowed into the examination room.
- Cheating leads to disqualification.
- *This paper consists of Two printed pages.*

## SECTION A (Compulsory) 30 Marks

### QUESTION 1

- a) Define the following culinary terms:
- i) Blanch (2 marks)
  - ii) Concasse (2 marks)
  - iii) Basting (2 marks)
  - iv) Croquette (2 marks)
  - v) Blackrot (2 marks)
- b) Explain points you would include in your briefing to your assistants. (10 marks)
- c) Draw and label a diagram of the structure of a wheat grain. (10 marks)

## SECTION B Answer any TWO questions (40 Marks)

### QUESTION 2

- a) What are convenience foods. (2 marks)
- b) Discuss **FIVE** advantages and **FOUR** disadvantages of convenience foods. (18 marks)

### QUESTION 3

- a) Discuss **TWO** possible causes of the following cake faults and **TWO** possible remedies:
- i) Cake has a hard sugary crust
  - ii) Cake has risen to a peak and is cracked
  - iii) Cuddling of uncooked cake mixture (12 marks)
- b) Explain **FOUR** factors that you would consider in selecting of fish. (8 marks)

### QUESTION 4

- a) Define pastry. (4 marks)
- b) Discuss **EIGHT** factors to take into consideration when making pastry. (16 marks)

### QUESTION 5

- a) With the aid of a diagram explain the structure of an egg. (15 marks)
- b) Explain **FIVE** factors to consider when using rechauffe dishes. (5 marks)