



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

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN HOTEL AND INSTITUTIONAL MANAGEMENT  
(DHIM S14)

**BHC 2105: FOOD AND BEVERAGE PRODUCTION THEORY**

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) Roux (2 marks)
  - ii) Correcting (2 marks)
  - iii) Recipeé (2 marks)
  - iv) Menu (2 marks)
  - v) Julliené (2 marks)
- b) Plan a **THREE** course luncheon with a choice in each course. Include a refreshing beverage. (15 marks)
- c) Discuss colour coding in chopping boards and their significance. (5 marks)

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

### QUESTION 2

Discuss **TEN** points to include when briefing your assistants on the day that you are the Manager. (20 marks)

### QUESTION 3

Differentiate between herbs, spices and condiments. (20 marks)

### QUESTION 4

Explain functions of the following kitchen personnel:

- a) Sous chef (4 marks)
- b) Poissonier (4 marks)
- c) Entremettier (4 marks)
- d) Saucier (4 marks)
- e) Pâtissier. (4 marks)

### QUESTION 5

- a) Discuss processes involved in poultry production. (10 marks)
- b) Explain **THREE** points why it is important to consider the season of the year when planning menus. (10 marks)