



TECHNICAL UNIVERSITY OF MOMBASA
Faculty of Business & Social Studies
DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING AND ACCOMMODATION
(CCA)

BHC 1203: FOOD AND BEVERAGE PRODUCTION

END OF SEMESTER EXAMINATIONS
MARKING SCHEME
APRIL 2015
TIME: **3 HOURS**

CANDIDATES NAME :

STUDENT NO :

ID NO :

DATE :

PRODUCTON QUESTION:

	DESCRIPTION	MAXIMUM SCORE	ACTUAL SCORE	REMARKS
A.	MENU <ul style="list-style-type: none"> - Menu format (design) - Correct combination of foods - Colour and texture - Nutritional balance - Correct interpretation of theme in question. 	2 1 1 1 1		
Total		6		
B.	PREPARATION <ul style="list-style-type: none"> - Food order - Correct heading for columns - Correct foods in correct columns - Correct quantities 	4 1 1		
Total		6		
C.	COSTING <ul style="list-style-type: none"> - List of the dishes - Ingredient - Unit of purchase - Quantities required - Cost per unit - Cost of amount used - Total cost of dish - Cost of the meal 	1 2 1 2 1 2 2 1		
Total		12		
D.	ORDER OF WORK <ul style="list-style-type: none"> - Correct sequence of events and methods - Timing of each event - Dovetailing 	3 2 1		
Sub-total		6		
Grand Total		30		

2.	DESCRIPTION	MAXIMUM SCORE	ACTUAL SCORE	REMARKS
A	ACTUAL PREPARATION GROOMING – Clean well pressed uniform – Headscarf/hat (1/2) dress/trouser (1) jacket (½), low shoes (1/2), low shoes (½) well polished closed shoes (1/2) , clean nails (½) , no nail varnish (½) , no jewellery and make up (½) , neckchief and apron ½			
Total		5		
B.	PRE-PREPARATION – Measuring, assembling and grouping ingredients neatly – Assembling of equipments neatly	2 1		
Total		3		
C.	Preparations – correct methods as per specific terms and skills – correct starter/accompaniment – protein/Accompaniment – starch – vegetables – desserts/accompaniments – coffee/milk – clearing up as you work	1 1 2 1 1 1 1 1		
Total		10		
D.	Cooking Correct methods, time and temperatures – Starters – Protein – Starch – Vegetables – Deserts – Coffee/milk – Clearing as you work	1 2 2 1 1 1 1		
Total		9		
Grand Total		26		

3.	DESCRIPTION	MAXIMUM SCORE	ACTUAL SCORE	REMARKS
A	– Specific skills, terms and processes required for each question N/B check that the skills, terms and processes are used in the appropriate dish below:			
	TEST ONE Blend, sauce, Maryland, steam, shred, dough			
	Total	6		
	TEST TWO Pilaff, chill, prove, sauté, coleslaw, garnish			
	TEST THREE Braize, croquette, dice, knead, dressing, fry			
	Total	6		
	TEST FOUR Mash, simmer, fry, bruinoise, puree, bourquet-garni			
	Total	6		
	TEST FIVE Rolls, fish, mash, garnish, fry, marinade			
	Total	6		
	TEST SIX Sir fried, shred, saute, Raatoville, croutons, stragonoff			
	Total	6		
	TEST SEVEN Coconut, blend, simmer, sweat, curry, garnish			
	Total	6		
	TEST EIGHT Liver, shred, steam, bake, dressing, knead			
	Total	6		
	TEST NINE Fruit punch, roast, paste, rissatto, gravy, mirepox			
	TEST TEN Minced meat, pasta, marinade, juice, blend, julliane			
	Total	6		
B.	SAFETY			
	– Floor kept clean and dry	1		
	– Knives and other tools safely kept	1		
	– Oven doors kept closed	1		
	– Pot handles kept away from worker	1		
	Total	4		
C.	HYGIENE			
	– Bin lined and covered	1		
	– working surfaces clean and dry	1		
	– raw foods and cooked foods kept separately	1		
	– chopping boards well washed after use	½		
	– clear as work progress	1		

	– kitchen cloths used	½		
	– hands kept clean	½		
	– no touching hair or any parts of the body during work or scratching yourself	½		
	– All foods covered	½		
	– No licking of fingers/hands	½		
Total		7		
D.	RESULTS			
	– Taste, appearance, texture, colour	2		
	– Starter/Accompaniments	2		
	– Protein/Accompaniments	2		
	– Starch	2		
	– Vegetable	1		
	– Desert	½		
	– Coffee	½		
Total		10		

4.	PRESENTATION FOR SERVICE			
	DESCRIPTION	MAXIMUM SCORE	ACTUAL SCORE	REMARKS
	Marks for correct service of dishes i.e			
	– Garnish 1, correct temperatures	2		
	– Correct portioning 1	1		
	– Starter ½ , accompaniment ½	1		
	– Protein ½ , Accompaniment ½	1		
	– Starch ½	½		
	– Vegetables ½	½		
	– Desert 1 accompaniment ½	1 ½		
	– Coffee 1 ½	1 ½		
Total		9		
	TIME MANAGEMENT			
	– Equipments washed after food service	1		
	– All surfaces cleaned and dried	1		
	– Everything put back to place	1		
	– Economy of fuel, water and materials	1		
Total		4		
	TIME MANAGEMENT:			
	– Job attended as planned.	2		
	– All tasks completed in time	1		
		1		
Total		4		
Grand total		17		
Final percentage = $\frac{x}{100}$				

Comments on the work of the candidate:

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DECLARATION

We the undersigned certify that this is a true assessment of the candidate's work carried out under our supervision.

EXAMINER

DEPARTMENT CHAIR

Supervisor's Name:..... C.O.D:

Signature: Signature:

Date:..... Date :