



TECHNICAL UNIVERSITY OF MOMBASA
Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING AND ACCOMMODATION MANAGEMENT
(CCA S13)

BHC 1203: FOOD AND BEVERAGE PRODUCTION THEORY

SPECIAL/SUPPLEMENTARY EXAMINATIONS

SERIES: FEBRUARY 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 Three printed pages.*

SECTION A (Compulsory) 30 Marks

QUESTION 1

- a) Define the following terms:
- i) Tea (2 marks)
 - ii) Speciality teas (2 marks)
 - iii) Coffee (2 marks)
 - iv) Spices (2 marks)
 - v) Condiments (2 marks)
- b) Name and briefly explain the most important cereals used in catering industry. (10 marks)
- c) Name and explain FIVE methods of making flour mixtures light and aerated. (10 marks)

SECTION B (Answer any TWO questions) 40 Marks

QUESTION 2

Explain in details the methods and rules to be observed when making a good cup of coffee. (20 marks)

QUESTION 3

Classify FIVE characteristics of good coffee and FIVE reasons why bad coffee is produced (weak coffee). (20 marks)

QUESTION 4

Bread and dough products basically contain wheat flour and yeast, bread is seen as a fundamental staple product in the society. Discuss. (20 marks)