



TECHNICAL UNIVERSITY OF MOMBASA
Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN HOTEL AND INSTITUTIONAL MANAGEMENT
(DHIM S13 & DHIM J14)

BHC 2202: FOOD AND BEVERAGE PRODUCTION THEORY II

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 Two printed pages.*

SECTION A (Compulsory) 30 Marks

QUESTION 1

- a) Define the following terms:
- i) Basting (2 marks)
 - ii) Groquette (2 marks)
 - iii) Black rot (2 marks)
 - iv) Concassé (2 marks)
 - v) Blanch (2 marks)
- b) i) Define pastry. (2 marks)
ii) Discuss **EIGHT** guiding points in the making of pastry. (8 marks)
- c) Discuss **FIVE** points on the advantages of briefing your assistants before the production commences. (10 marks)

SECTION B (Answer any TWO questions) 40 Marks

QUESTION 2

- a) Draw and label a diagram showing the structure of a wheat grain. (16 marks)
- b) Explain nutrients found in any **TWO** parts labeled. (4 marks)

QUESTION 3

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

QUESTION 4

- a) The following faults usually occur during cake making. Give **TWO** causes and **TWO** possible remedies for each of the faults.
- i) Cake has a hard sugar crust. (4 marks)
 - ii) Cake has risen to a peak and is craked. (4 marks)
 - iii) Cuddling of uncooked cake mixture. (4 marks)
- b) Discuss **EIGHT** factors to consider in selecting fish. (8 marks)

QUESTION 5

- a) Draw and label the structure of an egg. (10 marks)
- b) Discuss **FIVE** methods used to tenderize meat. (5 marks)
- c) What **FIVE** factors would you consider when using rechauffé dishes. (5 marks)