



TECHNICAL UNIVERSITY OF MOMBASA
Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN HOTEL AND INSTITUTIONAL MANAGEMENT
(DHIM S14)

BHC 2101: INTRODUCTION TO FOOD AND BEVERAGE PRODUCTION

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) Menu (2 marks)
 - ii) Soup (2 marks)
 - iii) Correcting (2 marks)
 - iv) Crêton (2 marks)
 - v) Concassé (2 marks)
- b) Previous preparation is an important part of food production. Discuss **TEN** previous preparation tasks you would perform in the kitchen. (10 marks)

- c) Explain the significance of colour coding in chopping boards and their importance. (10 marks)

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

QUESTION 2

- a) Giving examples differentiate between soups, sauces and stocks. (10 marks)
- b) What precautions would you take in the preparation and cooking of fruits and vegetables in order to retain Ascorbic acid. Explain **FIVE** points. (10 marks)

QUESTION 3

- a) Discuss the following:
- i) **THREE** advantages and **TWO** disadvantages of microwave cooking. (5 marks)
 - ii) En-papillote (5 marks)
 - iii) Tandoori cooking (5 marks)
- b) What **FIVE** points would you expect to see in a good kitchen floor? (5 marks)

QUESTION 4

- a) Accidents are a common occurrence in the kitchen. Explain how you would handle the following:
- i) Fainting. (5 marks)
 - ii) Scalds and burns. (5 marks)
- b) Discuss **TEN** points you would observe to prevent food poisoning in your establishment. (10 marks)

QUESTION 5

- a) Discuss **FIVE** attributes expected in any food handler. **(10 marks)**
- b) You have been appointed the new manager of Paradise Hotel. Discuss **TEN** personal hygiene measures you would want to see the new recruits practice in order to maintain high standards of hygiene in the kitchen. **(10 marks)**