



TECHNICAL UNIVERSITY OF MOMBASA
School of Humanities & Social sciences

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN HOTEL & INSTITUTIONAL MANAGEMENT

BHC 1109: FOOD & BEVERAGE PRODUCTION THEORY II

SUPPLEMENTARY/SPECIAL EXAMINATIONS

SERIES: JUNE/JULY 2015

TIME: 2 HOURS

INSTRUCTIONS:

- This paper consists of Sections A and B.

- Section A is **Compulsory**.
- Answer any **TWO** questions in Section B.
- *This paper consists of Two printed pages.*

SECTION A (Compulsory) 30 Marks

QUESTION 1

- a) Differentiate between spices and condiments, and in each case, give **TWO** examples. **(5 marks)**
- b) State **FIVE** points to look for when purchasing fish. **(5 marks)**
- c) Discuss the importance of vegetables in the diet. **(8 marks)**
- d) Explain **SIX** factors to consider when planning a menu. **(9 marks)**
- e) Give **THREE** reasons on the importance of giving First Aid. **(3 marks)**

SECTION B (Answer any TWO questions)

QUESTION 2

Discuss any **FIVE** common accidents in a catering establishment, their causes and prevention. **(20 marks)**

QUESTION 3

- a) Define the term starch. **(3 marks)**
- b) State **FIVE** sources of starch used in food production and in each case give **TWO** examples. **(15 marks)**
- c) What is cellulose? **(2 marks)**

QUESTION 4

- a) Name the classification of proteins, giving **THREE** examples in each case. **(5 marks)**
- b) Explain **FIVE** qualities of a well finished red meat dish. **(15 marks)**

QUESTION 5

- a) Write the following word in full: **HACCP** **(5 marks)**
- b) Discuss the **SEVEN** underlying principles of HACCP. **(15 marks)**