



**TECHNICAL UNIVERSITY OF MOMBASA**  
***Faculty of Business & Social Studies***

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN HOTEL AND INSTITUTIONAL MANAGEMENT  
(DHIM J15)

**BHC 2101: INTRODUCTION TO FOOD AND BEVERAGE PRODUCTION**

END OF SEMESTER EXAMINATIONS

**SERIES:** APRIL 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) Sauces (2 marks)
  - ii) Roux (2 marks)
  - iii) Stock (2 marks)
  - iv) Beverages (2 marks)
  - v) Nutrients (2 marks)
- b) Discuss **THREE** methods of controlling bacteria from contaminating the food. (20 marks)

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

### QUESTION 2

Personal hygiene is of paramount importance to the food handler. Discuss. (20 marks)

### QUESTION 3

Discuss **SIX** moist methods of cooking food. (20 marks)

### QUESTION 4

Explain the procedures to follow when preparing cream of pea soup with its accompaniment for **TEN** people. (20 marks)

### QUESTION 5

Write down the following recipes

- a) Bread Rolls (10 marks)
- b) Brown stock (10 marks)