



TECHNICAL UNIVERSITY OF MOMBASA
Faculty of Business & Social Studies
DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING AND ACCOMMODATION
(CCA)

BHC 1203: FOOD AND BEVERAGE PRODUCTION

END OF SEMESTER EXAMINATIONS
MARKING SCHEME
APRIL 2015
TIME: **3 HOURS**

CANDIDATES NAME :

STUDENT NO :

ID NO :

DATE :

PRODUCTON QUESTION:

	DESCRIPTION	MAXIMUM SCORE	ACTUAL SCORE	REMARKS
A.	MENU <ul style="list-style-type: none"> – Menu format (design) – Correct combination of foods – Colour and texture – Nutritional balance – Correct interpretation of theme in question. 	2 1 1 1 1		
Total		6		
B.	PREPARATION <ul style="list-style-type: none"> – Food order – Correct heading for columns – Correct foods in correct columns – Correct quantities 	4 1 1		
Total		6		
C.	COSTING <ul style="list-style-type: none"> – List of the dishes – Ingredient – Unit of purchase – Quantities required – Cost per unit – Cost of amount used – Total cost of dish – Cost of the meal 	1 2 1 2 1 2 2 1		
Total		12		
D.	ORDER OF WORK <ul style="list-style-type: none"> – Correct sequence of events and methods – Timing of each event – Dovetailing 	3 2 1		
Sub-total		6		
Grand Total		30		

2.	DESCRIPTION	MAXIMUM SCORE	ACTUAL SCORE	REMARKS
A	ACTUAL PREPARATION GROOMING <ul style="list-style-type: none"> – Clean well pressed uniform – Headscarf/hat (1/2) dress/trouser (1) jacket (½), low shoes (1/2), low shoes (½) well polished closed shoes (1/2) , clean nails (½) , no nail varnish (½) , no jewellery and make up (½) , neckchief and apron ½ 			
Total		5		
B.	PRE-PREPARATION <ul style="list-style-type: none"> – Measuring, assembling and grouping ingredients neatly – Assembling of equipments neatly 	2 1		
Total		3		
C.	Preparations <ul style="list-style-type: none"> – correct methods as per specific terms and skills – correct starter/accompaniment – protein/Accompaniment – starch – vegetables – desserts/accompaniments – coffee/milk – clearing up as you work 	1 1 2 1 1 1 1 1		
Total		10		
D.	Cooking Correct methods, time and temperatures <ul style="list-style-type: none"> – Starters – Protein – Starch – Vegetables – Deserts – Coffee/milk – Clearing as you work 	1 2 2 1 1 1 1		
Total		9		
Grand Total		26		

3.	DESCRIPTION	MAXIMUM SCORE	ACTUAL SCORE	REMARKS
A	– Specific skills, terms and processes required for each question N/B check that the skills, terms and processes are used in the appropriate dish below:			
	TEST ONE Blend, sauce, Maryland, steam, shred, dough			
	Total	6		
	TEST TWO Pilaff, chill, prove, sauté, coleslaw, garnish			
	TEST THREE Braize, croquette, dice, knead, dressing, fry			
	Total	6		
	TEST FOUR Mash, simmer, fry, bruinoise, puree, bourquet-garni			
	Total	6		
	TEST FIVE Rolls, fish, mash, garnish, fry, marinade			
	Total	6		
	TEST SIX Sir fried, shred, saute, Raatoville, croutons, stragonoff			
	Total	6		
	TEST SEVEN Coconut, blend, simmer, sweat, curry, garnish			
	Total	6		
	TEST EIGHT Liver, shred, steam, bake, dressing, knead			
	Total	6		
	TEST NINE Fruit punch, roast, paste, rissatto, gravy, mirepox			
	TEST TEN Minced meat, pasta, marinade, juice, blend, julliane			
	Total	6		
B.	SAFETY			
	– Floor kept clean and dry	1		
	– Knives and other tools safely kept	1		
	– Oven doors kept closed	1		
	– Pot handles kept away from worker	1		
	Total	4		
C.	HYGIENE			
	– Bin lined and covered	1		
	– working surfaces clean and dry	1		
	– raw foods and cooked foods kept separately	1		
	– chopping boards well washed after use	½		
	– clear as work progress	1		

	<ul style="list-style-type: none"> – kitchen cloths used – hands kept clean – no touching hair or any parts of the body during work or scratching yourself – All foods covered – No licking of fingers/hands 	<ul style="list-style-type: none"> ½ ½ ½ ½ ½ 		
Total		7		
D.	RESULTS			
	<ul style="list-style-type: none"> – Taste, appearance, texture, colour – Starter/Accompaniments – Protein/Accompaniments – Starch – Vegetable – Desert – Coffee 	<ul style="list-style-type: none"> 2 2 2 2 1 ½ ½ 		
Total		10		

4.	PRESENTATION FOR SERVICE			
	DESCRIPTION	MAXIMUM SCORE	ACTUAL SCORE	REMARKS
	Marks for correct service of dishes i.e <ul style="list-style-type: none"> – Garnish 1, correct temperatures – Correct portioning 1 – Starter ½, accompaniment ½ – Protein ½, Accompaniment ½ – Starch ½ – Vegetables ½ – Desert 1 accompaniment ½ – Coffee 1 ½ 	<ul style="list-style-type: none"> 2 1 1 1 ½ ½ 1 ½ 1 ½ 		
Total		9		
	TIME MANAGEMENT			
	<ul style="list-style-type: none"> – Equipments washed after food service – All surfaces cleaned and dried – Everything put back to place – Economy of fuel, water and materials 	<ul style="list-style-type: none"> 1 1 1 1 		
Total		4		
	TIME MANAGEMENT:			
	<ul style="list-style-type: none"> – Job attended as planned. – All tasks completed in time 	<ul style="list-style-type: none"> 2 1 1 		
Total		4		
Grand total		17		
Final percentage = $\frac{x}{100}$				

Comments on the work of the candidate:

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DECLARATION

We the undersigned certify that this is a true assessment of the candidate's work carried out under our supervision.

EXAMINER

DEPARTMENT CHAIR

Supervisor's Name:..... **C.O.D:**

Signature: **Signature:**

Date:..... **Date :**