



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

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN HOTEL AND INSTITUTIONAL MANAGEMENT  
(DHIM M14)

**BHC 2105: FOOD AND BEVERAGE PRODUCTION THEORY I**

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;
- i) Roux (2 marks)
  - ii) Correcting (2 marks)
  - iii) Recipeé (2 marks)
  - iv) Menu (2 marks)
  - v) Brunoise (2 marks)
- b) Plan a three course luncheon with a choice in each course; include a refreshing beverage. (15 marks)
- c) Explain **FIVE** areas where the theme of the day would appear strongly. (5 marks)

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

### QUESTION 2

- a) Explain why it is important to consider the season of the year when planning menus. Give **THREE** reasons. (12 marks)
- b) You have been appointed the Manager of Sea Bridge hotel. Explain **TEN** points you would include in your briefing to your assistants. (8 marks)

### QUESTION 3

Giving examples in each case differentiate between herbs, spices and condiments. (20 marks)

### QUESTION 4

Explain the processes involved in poultry production from the point of slaughter to the time it is ready for cooking. (20 marks)

### QUESTION 5

Explain the functions of the following kitchen personnel.

- a) Sous Chef. (4 marks)
- b) Poissonnier (4 marks)
- c) Entremettier (4 marks)
- d) Saucier (4 marks)
- e) Pâtissier (4 marks)