



TECHNICAL UNIVERSITY OF MOMBASA
Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN HOTEL AND INSTITUTIONAL MANAGEMENT
(DHIM M14)

BHC 2202: FOOD AND BEVERAGE PRODUCTION THEORY II

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 culinary terms:
- i) Blanch (2 marks)
 - ii) Concasse (2 marks)
 - iii) Basting (2 marks)
 - iv) Croquette (2 marks)
 - v) Blackrot (2 marks)
- b) Explain points you would include in your briefing to your assistants. (10 marks)
- c) Draw and label a diagram of the structure of a wheat grain. (10 marks)

SECTION B Answer any TWO questions (40 Marks)

QUESTION 2

- a) What are convenience foods. (2 marks)
- b) Discuss **FIVE** advantages and **FOUR** disadvantages of convenience foods. (18 marks)

QUESTION 3

- a) Discuss **TWO** possible causes of the following cake faults and **TWO** possible remedies:
- i) Cake has a hard sugary crust
 - ii) Cake has risen to a peak and is cracked
 - iii) Cuddling of uncooked cake mixture (12 marks)
- b) Explain **FOUR** factors that you would consider in selecting of fish. (8 marks)

QUESTION 4

- a) Define pastry. (4 marks)
- b) Discuss **EIGHT** factors to take into consideration when making pastry. (16 marks)

QUESTION 5

- a) With the aid of a diagram explain the structure of an egg. (15 marks)
- b) Explain **FIVE** factors to consider when using rechauffe dishes. (5 marks)