



TECHNICAL UNIVERSITY OF MOMBASA
Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING AND ACCOMMODATION MANAGEMENT
(CCA M14)

BHC 1201: FOOD AND BEVERAGE PRODUCTION THEORY III

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) Beverages (2 marks)
 - ii) Herbs (2 marks)
 - iii) Spices (2 marks)
 - iv) Soups (2 marks)
 - v) Condiments (2 marks)
- b) State and explain conditions favourable for bacterial growth. (10 marks)
- c) Give an explanation on the uses of vinegar in food production. (10 marks)

SECTION B (Answer any TWO questions) 40 Marks

QUESTION 2

Give a detailed explanation about the production of wheat flour and its uses in cookery. (20 marks)

QUESTION 3

Coffee is mainly used as a beverage which may be served with milk. Explain the **SIX** methods of making good coffee. (20 marks)

QUESTION 4

Plan, a three course luncheon with a beverage to be served with it. (20 marks)

QUESTION 5

Write the food order list for the menu chosen and write the actual time plan of work to be covered. (20 marks)