



TECHNICAL UNIVERSITY OF MOMBASA
Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING AND ACCOMMODATION MANAGEMENT
(CCA)

BHC 11109: FOOD PRODUCTION THEORY

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 Three printed pages.*

SECTION A (Compulsory) 30 Marks

QUESTION 1

- a) Differentiate between food and cooking. (2 marks)
- b) Explain the following as methods of cooking:
- i) Boiling (3 marks)
 - ii) Steaming (3 marks)
 - iii) Stir frying (2 marks)
 - iv) Baking (2 marks)
- c) Identify and briefly explain the **FOUR** methods of vegetable arts without dimensions. (8 marks)
- d) Briefly explain the **FIVE** basic principles a chef considers when constructing a menu. (10 marks)

SECTION B (Answer any TWO questions) 40 Marks

QUESTION 2

- a) Explain **FIVE** acceptable attitudes for a kitchen personnel. (10 marks)
- b) Briefly explain the biological, chemical and mechanical leavening agents used in cooking. (10 marks)

QUESTION 3

- a) Briefly describe the following as used in menus giving examples:
- i) Potage (2 marks)
 - ii) Farineux (2 marks)
 - iii) Poisson (2 marks)
 - iv) Hors D'oure (2 marks)
 - v) Desserts. (2 marks)
- b) Identify and differentiate the **TWO** types of menus. (10 marks)

QUESTION 4

- a) State **TWO** effects of heat on each of the following food items; proteins, vitamins and carbohydrates. (6 marks)
- b) Define the following terms associated with fat medium of cooking:
- i) Bien cuit. (2 marks)
 - ii) Brochette (2 marks)
 - iii) Basting (2 marks)
 - iv) Au bleu (2 marks)
 - v) Skewers (2 marks)

c) Name **FOUR** courses that would appear in a four course dinner menu.

(4 marks)

QUESTION 5

Explain the following as used in cooking flavourings seasonings, shortenings and sweetenings.

(20 marks)