



TECHNICAL UNIVERSITY OF MOMBASA
Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN HOTEL AND INSTITUTIONAL MANAGEMENT
(DHIM J15)

BHC 2101: INTRODUCTION TO FOOD AND BEVERAGE PRODUCTION

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) Sauces (2 marks)
 - ii) Roux (2 marks)
 - iii) Stock (2 marks)
 - iv) Beverages (2 marks)
 - v) Nutrients (2 marks)
- b) Discuss **THREE** methods of controlling bacteria from contaminating the food. (20 marks)

SECTION B (Answer any TWO questions) 40 Marks

QUESTION 2

Personal hygiene is of paramount importance to the food handler. Discuss. (20 marks)

QUESTION 3

Discuss **SIX** moist methods of cooking food. (20 marks)

QUESTION 4

Explain the procedures to follow when preparing cream of pea soup with its accompaniment for **TEN** people. (20 marks)

QUESTION 5

Write down the following recipes

- a) Bread Rolls (10 marks)
- b) Brown stock (10 marks)