



TECHNICAL UNIVERSITY OF MOMBASA
Faculty of Business & Social Studies
DEPARTMENT OF HOSPITALITY & TOURISM

UNIVERSITY EXAMINATIONS FOR DEGREE IN
BACHELOR OF TECHNOLOGY IN HOTEL & HOSPITALITY MANAGEMENT

BHH 4103: FUNDAMENTALS OF FOOD PRODUCTION

END OF SEMESTER EXAMINATIONS

SERIES: APRIL 2015

TIME: 2 HOURS

INSTRUCTIONS:

- Answer question **ONE (Compulsory)** in Section **A** and any other **TWO** questions in Section **B**.

This paper consists of Two printed pages

SECTION A (Compulsory)

QUESTION 1

- a) Define the following terms:
- i) Enriching **(1 mark)**
 - ii) Correcting **(1 mark)**
 - iii) Canape **(1 mark)**
 - iv) High risk foods **(1 mark)**
 - v) Horsd'oeuvre **(1 mark)**
- b) Discuss **TEN** points on how you would ensure that employees work in a safe and secure premises. **(20 marks)**
- c) Draw and label the structure of a wheat grain. **(5 marks)**

SECTION B (Answer any TWO questions)

QUESTION 2

- a) Discuss the nutritive value of eggs. **(10 marks)**
- b) Explain **FIVE** points that would influence your choice of fish to ensure freshness. **(10 marks)**

QUESTION 3

Discuss the nutritive value of meat and how this is affected by heat. **(20 marks)**

QUESTION 4

- a) How vegetables should be prepared and cooked to preserve their ascorbic acid content. Discuss **FIVE** points. **(10 marks)**
- b) Giving **TWO** examples in each case classify fruits. **(10 marks)**

QUESTION 5

- a) Why is food preserved? **(5 marks)**
- b) Giving examples discuss dehydration as a method of preservation. **(15 marks)**