



**TECHNICAL UNIVERSITY OF MOMBASA**  
***Faculty of Business & Social Studies***

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING AND ACCOMMODATION MANAGEMENT  
(CCA S13)

**BHC 1203: FOOD AND BEVERAGE 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) Define the following terms:
- i) Tea (2 marks)
  - ii) Speciality teas (2 marks)
  - iii) Coffee (2 marks)
  - iv) Spices (2 marks)
  - v) Condiments (2 marks)
- b) Name and briefly explain the most important cereals used in catering industry. (10 marks)
- c) Name and explain FIVE methods of making flour mixtures light and aerated. (10 marks)

## SECTION B (Answer any TWO questions) 40 Marks

### QUESTION 2

Explain in details the methods and rules to be observed when making a good cup of coffee. (20 marks)

### QUESTION 3

Classify FIVE characteristics of good coffee and FIVE reasons why bad coffee is produced (weak coffee). (20 marks)

### QUESTION 4

Bread and dough products basically contain wheat flour and yeast, bread is seen as a fundamental staple product in the society. Discuss. (20 marks)