



THE MOMBASA POLYTECHNIC UNIVERSITY COLLEGE

Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING

(CC J09)

FOOD AND BEVERAGE PRODUCTION THEORY

END SEMESTER EXAMS

SERIES: APRIL/MAY 2010.

TIME: 2 HOURS

INSTRUCTIONS TO CANDIDATES

1. The paper consists of **TWO** Sections **A** and **B**.
2. Section **A** is compulsory. Answer **ALL** questions.
3. Answer any **TWO** questions from Section **B**.
4. Switch off your mobile phones

Cheating in examination leads to disqualification.

SECTION A
(COMPULSORY)

- Q.1 (a) Define the following terms used in cookery:
- (i) Drain
 - (ii) Blanding
 - (iii) Au four
 - (iv) Sweat
 - (v) Glazing. (10 marks)
- (b) Explain the functions of the following kitchen papers.
- (i) Cling wrap
 - (ii) Alluminium foil
 - (iii) Grease proof (6 marks)
- (c) Define the term 'function catering.' (2 marks)
- (d) Explain **SIX** factors to consider when pre-evaluating a catering function. (12 marks)

SECTION B

Answer any **TWO** questions from this Section.

- Q.2 (a) (i) State the uses of the following mixtures:
- (I) Bouquet garni
 - (II) Mixed spices
 - (III) Garam Masala
 - (IV) Curry powder. (4 marks)
- (ii) State the proportion of fat to flour in:
- (I) Short crust pastry
 - (II) Puff pastry
 - (III) Choux pastry. (3 marks)
- (b) Name **TWO** products that can be made using each of the above pastries. (3 marks)
- (c) (i) Distinguish between fats and oils. (4 marks)
- (ii) Outline **THREE** qualities of baking flour. (6 marks)

- Q.3 (a) Outline **FIVE** uses of sugar in baking. (5 marks)
- (b) State **FIVE** rules for pastry making. (5 marks)
- (c) Describe how you would prevent the contamination of food using the following headings.
- (i) Food contamination from a person.
 - (ii) Contamination from utensils. (10 marks)
- Q.4 Explain the following techniques in baking:
- (i) Greasing (2 marks)
 - (ii) Proving (2 marks)
 - (iii) Shaping (2 marks)
 - (iv) Brushing (2 marks)
 - (v) Finishing (2 marks)
- Q.5 (a) List **TEN** ways a leftover chicken can be re-used both boneless or with bones. (10 marks)
- (b) Explain **FIVE** points to consider in cooking food. (10 marks)