



THE MOMBASA POLYTECHNIC UNIVERSITY COLLEGE

Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING AND ACCOMMODATION

(CCA A09)

FOOD AND BEVERAGE PRODUCTION THEORY

END OF 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**. ALL questions carry equal marks.

SECTION A

(Answer **ALL** questions.)

- Q.1 (a) Explain the qualification of a Menu Planner. (8 marks)
- (b) List down **FOUR** types of Menus. (4 marks)
- (c) List down and explain **THREE** processes of food production. (6 marks)
- (d) Define the term Standard Recipe. (2 marks)
- (e) Foaming is one of the problems in Frying. List down **TEN** causes of FOAMING. (10 marks)

SECTION B

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

- Q.2 List and explain **TEN** functions of a MENU. (20 marks)
- Q.3 (a) List down **TWELVE** advantages of planning Menus. (10 marks)
- (b) List down **SEVEN** moist heat cooking method and one combination cooking method. (10 marks)
- Q.4 List and explain the **FIVE** pre-preparation techniques used for large scale or large quantity of food. (20 marks)
- Q.5 (a) List **TEN** ways a left over chicken can be re-used both boneless or with bones. (10 marks)
- (b) Explain **FIVE** important points of cooking food. (10 marks)