



THE MOMBASA POLYTECHNIC UNIVERSITY COLLEGE

Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN CATERING & ACCOMMODATION MANAGEMENT (DCAM A09)

FOOD & BEVERAGE PRODUCTION THEORY

END OF SEMESTER II 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.
3. Answer any **TWO** questions from Section **B**.
4. All answers should be written in the Answer Booklet provided
5. Follow all examination rules.

SECTION A
(Compulsory -30 Marks)

QUESTION ONE

- (a) List down **TEN** duties of a Head Chef. **(10 Marks)**
- (b) List **TEN** qualities of a supervisor. **(10 Marks)**
- (c) List **TEN** mistakes in a menu copy. **(10 Marks)**

SECTION B

(Answer ANY **TWO** Questions Each Question Carries - 20 Marks)

QUESTION TWO

Under kitchen organization who are the following staffs and what are their roles.

- (a) Saucier
- (b) Rotisseur
- (c) Poissonnier
- (d) Entrementtier
- (e) Garde-Manger-harder
- (f) Patissier
- (g) Le potager
- (h) Le Gillardin
- (i) Le Boucher
- (j) Commis saucier

QUESTION THREE

Under vegetables explain the various preparations they undergo before cooking. **(20 Marks)**

QUESTION FOUR

Explain effect of heat on following food.

- (i) Protein **(5 Marks)**
- (ii) Carbohydrates **(5 Marks)**
- (iii) Fats **(5 Marks)**
- (iv) Vitamins **(5 Marks)**

QUESTION FIVE

List **FIVE** advantages in each of the cooking method.

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|-------|----------|------------------|
| (i) | Grilling | (5 Marks) |
| (ii) | Stewing | (5 Marks) |
| (iii) | Baking | (5 Marks) |
| (iv) | Boiling | (5 Marks) |