



TECHNICAL UNIVERSITY OF MOMBASA

SCHOOL OF HUMANITIES AND SOCIAL SCIENCES

DEPARTMENT OF HOSPITALITY & TOURISM

UNIVERSITY EXAMINATION FOR ;

CERTIFICATE IN CATERING AND ACCOMMODATION(CCAM 15)

BHC 1201: FOOD AND BEVERAGE PRODUCTION

END OF SEMESTER EXAMINATION

SERIES: MAY 2016

TIME:2HOURS

DATE:Pick DateMay2016

Instructions to Candidates

You should have the following for this examination

-Answer Booklet, examination pass and student ID

This paper consists of **FIVE** questions. AttemptChoose instruction.

Do not write on the question paper.

SECTION A (Answer ALL the questions)

30 POINTS

1. (a) Define the following terms;
 - (i) Menu (2marks)
 - (ii) Table d'hôte (2 marks)
 - (iii) A la carte (2marks)
 - (iv) Beverage (2marks)
 - (v) Garnish (2marks)
- (b) Explain five factors to consider when planning menus. (10marks)
- (c) Describe five classes of pastries. (10marks)

SECTION B. Answer any TWO of the question from this section. (40MARKS)

2. (a) Explain five advantages of an efficient costing systems. **(10marks)**

(b) Plan a balanced three course menu for 12 persons and prepare a food order list.

(10marks)

3. (a) Describe five methods for making coffee. **(10 marks)**

(b) Give and explain at least five rules for making good coffee. **(10 marks)**

4. (a) As a student of food and beverage you are requested to prepare a good glass of passion juice explain the procedures and equipment's to be used **(10 marks)**

(b) Explain the proper service of the juice to a seated quest. **(10 marks)**

5. Condiments are very important items during service time. Discuss **(20 marks)**