



**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) State and explain four characteristics of goods coffee **(10marks)**
- (b) Define Tisanes tea. **(4marks)**
- (c) Give and explain herbal teas and fruit teas. **(6marks)**
- (d) Non-alcoholic dispense bar beverages may be classified into five main groups. Discuss. **(10marks)**

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

2. (a) State 10 points to consider when planning menu. **(10marks)**
- (b) A la carte is a type of menu used in most of the hotels. Discuss **(10marks)**

3. (a) Explain the importance of starters served first to a guest. **(10marks)**

(b) Stillroom are beverages that may be offered from the still room. Discuss.

**(10marks)**

4. (a) Compile the three course table d'hôte menu that can be used for a luncheon

**(15marks)**

(b) Explain the costing of dishes **(5marks)**

5. Explain in details the uses of squashes as a beverage in the restaurant. **(20marks)**