



TECHNICAL UNIVERSITY OF MOMBASA

SCHOOL OF HUMANITIES AND SOCIAL SCIENCES

DEPARTMENT OF HOSPITALITY & TOURISM

UNIVERSITY EXAMINATION FOR

CERTIFICATE IN CATERING AND ACCOMODATION MANAGEMENT
(CCAM J 16)

BHC 1103: FOOD AND BEVERAGE PRODUCTION THEORY

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 as used in food and beverage production. (20 marks)

- i. bouquet garni
- ii. roux
- iii. marinade
- iv. recipe
- v. seasoning

(b). Catering industry is divided in to three wide categories; explain the three categories giving examples from each category. (6 marks)

(C). state and explain seven methods that are used in cooking. (14 marks)

2. Discuss the functions of the following kitchen staff. (20 marks)

- i. le chef de cuisine
- ii. le chef entremetier
- iii. le chef saucier
- iv. le chef garde manger
- v. le chef poissonnier

3. Explain five advantages and five disadvantages of microwave cooking. (20 marks)

4. (a) Kitchen equipment may be divided in to the various categories, state and explain the categories giving examples. (6 marks)

(b). Kitchen equipment is expensive so initial selection is important. Discuss some of the points you should consider before each item is purchased. (14 marks)

5. Explain the four conditions that are favorable for the growth of bacteria on food (20 marks)