



TECHNICAL UNIVERSITY OF MOMBASA

SCHOOL OF HUMANITIES AND SOCIAL SCIENCES
DEPARTMENT OF HOSPITALITY & TOURISM
UNIVERSITY EXAMINATION FOR DIPLOMA IN:
HOTEL AND INSTITUTIONAL MANAGEMENT (DHIMM15)
BHC 2202: FOOD PRODUCTION THEORY II
END OF SEMESTER EXAMINATION

SERIES: MAY 2016

TIME: 2 HOURS

DATE: Pick Date May 2016

Instructions to Candidates

You should have the following for this examination

-Answer Booklet, examination pass and student ID

This paper consists of **FIVE** questions. Attempt Choose instruction.

Do not write on the question paper.

SECTION A (Answer ALL the questions)

30 POINTS

Section A (30 marks)

1. (a) The following terms are naturally used in the hospitality industry. Define each one of them
 - (i) Menu (2 marks)
 - (ii) Brine (2 marks)
 - (iii) Garnishing (2 marks)
 - (iv) Roux (2 marks)
 - (v) Recipée (2 marks)
- (b) Draw and label the diagram of a wheat grain (10 marks)
- (c) Discuss FIVE ways that can help increase the number of customers who come to your restaurant. (10 marks)

Section B (40 marks)

Answer any TWO questions from this section

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2. (a) Discuss FIVE factors to consider when selecting fish (10 marks)
(b) Explain factors to observe when making pastry (10 marks)
3. (a) Define convenience foods and discuss FIVE advantages of convenience foods. (10 marks)
(b) Discuss why soya beans are more beneficial to the body than other pulses (10 marks)
4. (a) With the aid of a diagram explain the structure of an egg (10 marks)
(b) Explain FIVE points to observe when preparing and cooking vegetables in order to retain Ascorbic acid. (10 marks)
5. (a) Explain TEN uses of eggs in cookery (10 marks)
(b) What factors would you observe while using food Rechauffe dishes. (10 marks)