



TECHNICAL UNIVERSITY OF MOMBASA

SCHOOL OF HUMANITIES AND SOCIAL SCIENCES

DEPARTMENT OF HOSPITALITY & TOURISM MANAGEMENT

UNIVERSITY EXAMINATION FOR:

BACHELOR OF TECHNOLOGY IN HOTEL AND HOSPITALITY

MANAGEMENT (BTHM S16)

BHH 4103: FUNDAMENTALS OF FOOD PRODUCTION

SPECIAL/SUPPLEMENTARY EXAMINATION

SERIES :SEPTEMBER 2017

TIME:2 HOURS

DATE:Pick Date**SEPTEMBER 2017**

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 question ONE(Compulsory)and any other TWO questions

This paper consists of TWO printed pages

Do not write on the question paper.

Mobile Phones are NOT allowed inside the examination room

SECTION A (Answer all the questions)

QUESTION ONE

- a) Differentiate between food poisoning and food spoilage 4mks
- b) Explain FIVE ways of preventing multiplication of bacteria in food 10mks
- c) Identify SIX factors to take into account when designing a kitchen 12mks
- d) Distinguish the following kitchen layouts:-
 - i) Island
 - ii) U-Shaped 4mks

SECTION B (Answer only TWO questions)

QUESTION TWO

- a) Practice of clean habits in the kitchen is the only way to achieve a satisfactory standard of hygiene.
Discuss 10mks
- b) Explain Five ways to prevent burns and scalds in the kitchen 10mks

QUESTION THREE

- a) Identify Four points to consider when selecting soft fruits for preparing salad 4mks
- b) Explain FIVE ways of preserving vitamin c in leafy vegetables 10mks
- c) Highlight Two duties of the following chefs:-
- i) saucier
 - ii) chef de partie
 - iii) Gardemanger 6mks

QUESTION FOUR

Discuss factors to consider when buying large kitchen equipment 20mks

QUESTION FIVE

- a) Identify FIVE uses of milk in the kitchen 5mks
- b) Highlight Four types of cream used in a production kitchen 4mks
- c) Explain Six points to observe when storing eggs 6mks
- d) Explain Five points to observe when purchasing poultry 5mks