

TECHNICAL UNIVERSITY OF MOMBASA
SCHOOL OF HUMANITIES AND SOCIAL STUDIES

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING AND ACCOMMODATION

(CCA M11)

BHC 1109: FOOD & BEVERAGE PRODUCTION THEORY II

SPECIAL SUPPLEMENTARY EXAMINATIONS

SERIES: SEPT. 2017

TIME: 2 HOURS

INSTRUCTIONS:

- This paper consists of **TWO** Sections **A** and **B**.
- Section **A** is **Compulsory**. Answer **ALL** questions.
- Answer any **TWO** questions in Section **B**.

This paper consists of Two printed pages.

SECTION A (Compulsory) 30 Marks

QUESTION 1

- a) Explain the use of the following in cookery:
 - i) Herbs **(2 marks)**
 - ii) Sauces **(2 marks)**
 - iii) Soups **(2 marks)**
- b) List **FOUR** functions of proteins in the diet. **(4 marks)**
- c) Identify **FOUR** fire precautions that must be installed to act as security against fire outbreak in a building. **(4 marks)**
- d) Outline **FIVE** qualities of a given finished starch dish. **(5 marks)**
- e) Differentiate between animal and plant proteins. **(6 marks)**
- f) State the importance of preparing a time-plan for a given menu. **(5 marks)**

SECTION B (Answer any **TWO** questions) **40 Marks**

QUESTION 2

- a) Discuss **THREE** precautions to observe when administering First Aid on a casualty. **(9 marks)**
- b) What kind of First Aid would you give to the following:
- i) A person who has fainted. **(6 marks)**
 - ii) A person who has had a fracture. **(5 marks)**

QUESTION 3

- a) Define yeast. **(2 marks)**
- b) State **SIX** requirements for the production of quality yeast products and give reasons in each case. **(18 marks)**

QUESTION 4

- a) Describe any **THREE** types of menus in catering. **(9 marks)**
- b) Discuss **THREE** reasons on the importance of planning a menu. **(9 marks)**
- c) Name **TWO** types of sandwiches. **(2 marks)**

QUESTION 5

- a) Identify **FIVE** quality points when purchasing green leafy vegetables. **(5 marks)**
- b) Explain factors that lead to conservation of food nutrients when preparing and cooking vegetables. **(15 marks)**