



TECHNICAL UNIVERSITY OF MOMBASA

SCHOOL OF HUMANITIES AND SOCIAL SCIENCES

DEPARTMENT OF HOSPITALITY & TOURISM MANAGEMENT

UNIVERSITY EXAMINATION FOR THE:

CERTIFICATE IN CATERING AND ACCOMMODATION MANAGEMENT

(CCAM S 16)

BHC 1103: FOOD AND BEVERAGE PRODUCTION THEORY

END OF SEMESTER EXAMINATION

SERIES: DECEMBER 2016

TIME: 2HOURS

DATE: Pick Date **DECEMBER 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 question ONE (Compulsory) and any other TWO questions



TECHNICAL UNIVERSITY OF MOMBASA

SCHOOL OF HUMANITIES AND SOCIAL SCIENCES

DEPARTMENT OF HOSPITALITY & TOURISM MANAGEMENT

UNIVERSITY EXAMINATION FOR THE:

DIPLOMA IN CATERING AND ACCOMMODATION MANAGEMENT

BHC 1103: FOOD AND BEVERAGE PRODUCTION THEORY

(CCAM S16)

END OF SEMESTER EXAMINATION

SERIES: DECEMBER 2016

TIME: 2HOURS

DATE: Pick Date **DECEMBER 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 MARKS

QUESTION ONE

- a. List **THREE** examples of transport surface catering(4 marks)
- b. Define the following terms as used in food and beverage production(6 marks)
 - i. Broth
 - ii) Croutons
 - iii) Hor`s de ouvre
- c. Explain **FIVE** points to bear in mind when selecting kitchen equipment (10 marks)
- d. State **FIVE** desirable qualities of a kitchen floor (5 marks)
- e. Mention any **FIVE** items found in the first Aid kit and state their use (5 marks).

SECTION B (Answer only TWO questions)

QUESTION TWO

- a. Classify small kitchen equipment according to their uses. Give **TWO** examples (10 marks)
- b. State and explain **FOUR** conditions necessary for growth of bacteria (4 marks)
- c. Give **SIX** hygiene measures/ rules to be observed by the kitchen staff (6 marks)

QUESTION THREE

- a. List at least **TEN** methods of cooking (10 marks)
- b. State and explain **THREE** methods of heat transfer, in each case give 2 examples of cooking methods. (10 marks)

QUESTION FOUR

- a. Name **FIVE** accidents that are common in the kitchen state their causes (10 marks)
- b. Discuss **FIVE** safety measures that should be observed while in the kitchen. (10 marks)

QUESTION FIVE

- a. Classify soups into **FOUR** groups. in each case state one example (8 marks)
- b. State **SIX** uses of eggs in cookery (6 marks)
- c. Explain how to conserve nutrients during food preparation and cooking (6 marks)