

### **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. AttemptChoose instruction. **Do not write on the question paper.** 

### SECTION A (Answer all the questions)

#### **QUESTION ONE**

- a. Define the following terms.(10 marks)
  - i. Catering
  - ii. Food hygiene
  - iii. Food poisoning

#### ©Technical University of Mombasa

**30 POINTS** 

- iv. Bain marie
- v. Stock
- b. Identify and state the use of at least **FIVE** kitchen clothing used in cooking. (5 marks)
- c. Other than food hygiene, state other areas of hygiene. (3 marks)
- d. State FOUR symptoms of food poisoning (7 marks)
- e. Give FIVE examples of labor saving kitchen equipment (5 marks)

### **SECTION B (Answer only <u>TWO</u> questions)**

#### **QUESTION TWO**

- a. Explain reasons for the following (12 marks)
  - i. Good lighting in the kitchen
  - ii. Good ventilation in the kitchen
  - iii. Proper drainage system
- b. Identify FOUR conditions necessary for growth of yeast (4 marks)
- c. State and explain FOUR factors that may influence kitchen organizations (4 marks)

#### **QUESTION THREE**

- a. Give FOUR points to look for when buying eggs (4 marks)
- b. Using appropriate examples classify kitchen equipment into THREE major groups.(12 marks)
- c. List any EIGHT tools in the first aid kit (4 marks)

#### **QUESTION FOUR**

- a. Explain FIVE points to consider when planning a meal (10 marks)
- b. State FOUR reasons for smaller kitchen staff in most restaurants today(4 marks)
- c. Outline the desirable qualities of kitchen staff (6marks)

#### **QUESTION FIVE**

- a. Classify cooking methods into **TWO** and give two examples in each case (8 marks)
- b. Explain first aid treatment given to the following accident (12 marks)
- i. burns
- ii. cuts
- iii. poisoning

#### ©Technical University of Mombasa

nu,

•

•••