



# TECHNICAL UNIVERSITY OF MOMBASA

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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 Choose instruction.

**Do not write on the question paper.**

## **SECTION A (Answer all the questions)**

**30 POINTS**

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### **QUESTION ONE**

a. Define the following terms.( 10 marks )

- i. Catering
- ii. Food hygiene
- iii. Food poisoning

- 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 TWO 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

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