



TECHNICAL UNIVERSITY OF MOMBASA

SCHOOL OF HUMANITIES AND SOCIAL SCIENCES

DEPARTMENT OF HOSPITALITY & TOURISM

**UNIVERSITY EXAMINATION FOR THE:
CERTIFICATE IN CATERING AND ACCOMODATION
MANAGEMENT**

CCA S16

BHC 1104: CATERING PREMISES EQUIPMENT

SERIES: DECEMBER 2016

TIME:2HOURS

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 **THREE** Questions.

Do not write on the question paper.

SECTION A (Compulsory) 30 marks

1. a) Define the following terms:
 - (i) Catering premises
 - (ii) Entremettier
 - (iii) Conduction
 - (iv) Food
 - (v) Water

- b) Explain four different methods of heating water in the kitchen premises. **(10 marks)**
- c) Kitchen hygiene is of paramount importance. Discuss **(10 marks)**

SECTION B: Answer any TWO question

2. Discuss the use, care and maintenance of the following kitchen Equipment's.
- (i) Refrigerator **(4marks)**
 - (ii) Mixing machine **(4marks)**
 - (iii) Grills and salamanders **(4marks)**
 - (iv) Bratt pan **(4marks)**
 - (v) Frying pans **(4marks)**
3. Explain the functions of the three types of dish-washing machines in the kitchen premises. **(20marks)**
4. Outline ten (10) functions of the Head Chef. **(20marks)**
5. a) Explain the importance of water in the kitchen premises. **(10marks)**
b) Write and explain six different waste disposal methods that can be used to disposal waste from the catering premises. **(10 marks)**