



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 AND 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) Apprentice
- (ii) Le poissonier
- (iii) Water
- (iv) Le Chef Cuisine
- (v) Entrementier

(10 marks)

b) Water is of Paramount Importance in the Kitchen. Discuss

(10 marks)

c) Describe the functions of the following:

- (i) Lighting

- (ii) Ventilation
- (iii) The hood
- (iv) Drainages

(10 marks)

SECTION B (answer any TWO questions)

2. Explain six methods of disposing of wastes in the catering premises. **(20 marks)**
3. Write down the Advantages and Disadvantages of at least six types of fuels found in the catering premises. **(20 marks)**
4. Food hygiene is of great importance in the kitchen. Discuss. **(20 marks)**
5. Kitchen personnel is strictly supposed to observe personal hygiene. Discuss. **(20 marks)**