

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 J16/M16)

UNIT CODE: BHC 1107

UNIT NAME: FOOD AND BEVERAGE PRODUCTION THEORY II
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 tquestion ONE (Compulsory) and any other TWO questions. **Do not write on the question paper.**

SECTION A (Answer all the questions)

30 POINTS

QUESTION 1

a)) L	etine	the	TOI.	low	ıng	terms:
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i) Menu (2 marks)

ii) Course (2 marks)

iii) Beverage (2 marks)

iv)Spice (2marks)

v) Condiment (2marks)

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- b) **State** five contents of a costing sheet (5 marks)
- c) Describe three (3) classifications of vegetables giving 2 examples from each variety (9 marks)
- d) Highlight three most commonly used herbs in the kitchen giving two uses of each (6marks)

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

QUESTION 2

- a) Describe five Factors to consider when planning for a menu (10 marks)
- b) Outline the importance of menu planning in a catering facility (10 marks)

QUESTION 3

- a) Name three types of pastry that can be prepared by a chef giving example of each (6 marks)
- b) Briefly **discuss the** rules that should be observed during pastry making (14 marks)

QUESTION 4

- a) Outline any four beverages that can be prepared from the kitchen (8 marks)
- b) Give a detailed explanation on how to prepare a good glass of passion juice (12 marks)

QUESTION 5

- a) List and explain any five types of menus that are used in catering industry (10 marks)
- b) Construct a three course lunch menu with a beverage to be served with it (10 marks)