



# 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 J16/M16)

UNIT CODE: BHC 1107

UNIT NAME: FOOD AND BEVERAGE PRODUCTION THEORY II

END OF SEMESTER EXAMINATION

**SERIES: DECEMBER 2016**

**TIME: 2 HOURS**

**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 question ONE (Compulsory) and any other TWO questions.

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

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## QUESTION 1

a) Define the following terms:

- i) Dessert (2 marks)
- ii) Menu (2marks)
- iii) Batter (2marks)
- iv) Course (2marks)
- v) Condiment (2marks)

b) Explain five (5) of the general rules that should be observed when making pastry for you to acquire a satisfactory end product (10marks)

- c) List and briefly discuss five methods that can be used to preserve vegetables (10 marks)

**SECTION B (Answer only TWO questions)**

**QUESTION 2**

- a) Describe the factors that should be considered when meal planning (10 marks)  
b) Give reasons why menu planning is important in any catering establishment (10 marks)

**QUESTION 3**

Discuss the following ingredients used when preparing and cooking pastry dishes giving the uses of each ingredient. (20marks)

- i) Flour
- ii) Fats
- iii) Sugar
- iv) Raising agents
- v) Cream

**QUESTIN**

Briefly Describe the following menus

- i) Al'arcate ( 10 marks)
- ii) Table d'horter (10marks)

**QUESTION 5**

- a) Explain the following beverages
- i) Tea ( 5 marks)
  - ii) Coffee ( 5 marks)
- b) Give a detailed explanation and procedure on how to prepare a good glass of mango juice (10 marks)

