



TECHNICAL UNIVERSITY OF MOMBASA

SCHOOL OF HUMANITIES AND SOCIAL SCIENCES
DEPARTMENT OF HOSPITALITY & TOURISM MANAGEMENT

UNIVERSITY EXAMINATION FOR THE:
DIPLOMA IN HOTEL AND INSTITUTIONAL MANAGEMENT
(DHIMS16)

BHC 2101: INTRODUCTION TO FOOD AND BEVERAGE

PRODUCTION THEORY

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 Choose instruction.

Do not write on the question paper.

SECTION A (Answer all the questions)

30

POINTS

QUESTION ONE

- a) Explain the following term in cookery. (6 marks)
 - i) Poaching
 - ii) Grilling
 - iii) Steaming
- b) State **FOUR** desirable qualities of a kitchen floor. (4 marks)
- c) Identify **FIVE** major causes of accidents in the kitchen. (5 marks)

- d) Identify **FIVE** items in the first aid kit and explain their uses.(10 marks)
- e) Name **FOUR** classes of soups. (4 marks)

SECTION B (Answer only TWO questions)

QUESTION TWO

- a) Identify **FOUR** factors that would influence the kitchen organization.(8marks)
- b) Using appropriate examples give **SIX** uses of eggs in cookery.(12marks)

QUESTION THREE

- a) What is a menu? (2marks)
- b) Explain **FOUR** points to consider when planning a meal.(8marks)
- c) Briefly discuss **FIVE** points on nutrient conservation during food preparation and cooking.(10 marks)

QUESTION FOUR

- a) Explain first aid treating given the following accidents.(12 marks)
 - i) Burns ii) poisoning iii) deep cut
- b) Discuss **FOUR** importance of using convenience foods today (8marks)

QUESTION FIVE

- a) Give **FOUR** reasons for cooking food. (4 marks)
- b) Classify kitchen equipment into three classes and give two examples in each case.(6marks)
- c) Explain **FIVE** factors to consider when selecting kitchen equipment (10 marks)