



TECHNICAL UNIVERSITY OF MOMBASA

SCHOOL OF HUMANITIES AND SOCIAL SCIENCES

DEPARTMENT OF HOSPITALITY & TOURISM

UNIVERSITY EXAMINATION FOR THE:

DIPLOMA IN HOTEL AND INSTITUTIONAL MANAGEMENT

DHIM M16

BHC 2105: FOOD PRODUCTION THEORY 1

SERIES: DECEMBER 2016

TIME: 2 HOURS

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

Question ONE

Define the following terms

- (i) Skim **(2 marks)**
- (ii) Concasse' **(2 marks)**
- (iii) Pasterisation **(2 marks)**
- (iv) Recipe' **(2 marks)**
- (v) Baste **(2 marks)**
- (vi) Plan a three course meal with a choice in each course include a cold starter and a refreshing beverage. **(14 marks)**
- (vii) Why is it important to consider the season of the year when planning menus. **(6 marks)**

SECTION B (40 MARKS) Answer only TWO question from the section

Question TWO

Discuss five that should be considered when planning menus **(20 marks)**

Question THREE

- a) Discuss TEN mis-en-scene tasks you would perform on the day you are a manager to make the day a success. **(10 marks)**
- b) How can poultry be contaminated. Explain **(10 marks)**

Question FOUR

Explain functions of the following Kitchen Personnel

- (i) Chef decusine **(4 marks)**
- (ii) Pattissie'r **(4 marks)**
- (iii) Saucier **(4 marks)**
- (iv) Poisonnie'r **(4 marks)**
- (v) Cardmonger **(4 marks)**

Question FIVE

- a) Discuss FOUR methods that can be used to tenderize meat. **(10 marks)**
- b) Discuss FOUR milk products that can be used in cookery **(10 marks)**