



**TECHNICAL UNIVERSITY OF MOMBASA**

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**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.**

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**SECTION A (Compulsory) 30 marks**

**Question ONE**

- a) Define the following terms
- (i) Skim (2 marks)
  - (ii) Correcting (2 marks)
  - (iii) Homegenisation (2 marks)
  - (iv) Menu (2 marks)
  - (v) Baste (2 marks)
- b) Plan a three course meal with a choice in each course include a cold starter and a refreshing beverage. (14 marks)
- c) 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**

- a) Discuss four methods of tendering meat **(8 marks)**
- b) Explain four points on how poultry can be contaminated. **(12 marks)**

**Question THREE**

- a) Discuss TEN mis-en-scene task you would perform on the day you are a manager to make the day a success. **(10 marks)**
- b) Explain four uses of milk products in cookery. **(10 marks)**

**Question FOUR**

Explain functions of the following Kitchen Personnel

- (i) Saucier. **(4 marks)**
- (ii) Pattissi'er **(4 marks)**
- (iii) Rottissi'er **(4 marks)**
- (iv) Entremmetti'er **(4 marks)**
- (v) Chef decusine **(4 marks)**

**Question FIVE**

What **FIVE** factors would you consider when planning menus. **(20 marks)**