

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 J16 AND DHIM M16

BHC 2202: FOOD AND BEVERAGE PRODUCTION THEORY II

SERIES: SEPT. 2017

TIME:2HOURS

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. Answer ALL question from this section

Ouestion ONE

a) Define the following terms

(i)	Recipe	(2 marks)
(ii)	Garnishing	(2 marks)
(iii)	Roux.	(2 marks)
(iv)	Roe	(2 marks)
(v)	Concasse'	(2 marks)

b) Draw and label the diagram of the structure of wheat. (10 marks)
c) Discuss five (5) factors to consider when purchasing fish. (10 marks)

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

Question TWO

- a) Discuss precautions to take when preparing and cooking vegetables in order to retain ascorbic acid. (10 marks)
- b) Draw and label the structure of an egg. (10 marks)

Question THREE

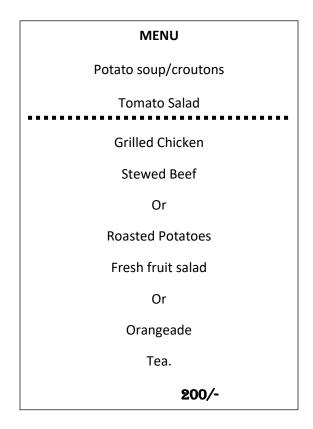
- a) Mention four (4) different types of pastry. (4 marks)
- b) Discuss eight (8) rules to observe when making pastry. (16 marks)

Question FOUR

- a) Discuss TEN (10) points that you would include in your briefing on the day when you are the manager. (10 marks)
- b) Discuss five (5) advantages of convenience foods. (10 marks)

Question FIVE

a) Explain three (3) ways of tasting cakes for a readiness. (10 marks)



b) Identify five mistake on this menu and briefly explain how you would rectify the mistake.								
						(10 marks)		