TECHNICAL UNIVERSITY OF MOMBASA

# SCHOOL OF HUMANITIES AND SOCIAL SCIENCES <br> DEPARTMENT OF HOSPITALITY \& TOURISM UNIVERSITY EXAMINATION FOR THE: <br> DIPLOMA IN HOTEL AND INSTITUTIONAL MANAGEMENT <br> DHIM J16 AND DHIM M16 <br> BHC 2202: FOOD AND BEVERAGE PRODUCTION THEORY II SERIES: SEPT. 2017 <br> 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 Question 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.
b) Draw and label the structure of an egg.

## Question THREE

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

## Question FOUR

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

## Question FIVE

a) Explain three (3) ways of tasting cakes for a readiness.
MENU
Potato soup/Croutons
Tomato Salad
Grilled Chicken
Stewed Beef
Or
Roasted Potatoes
Fresh fruit salad
Or
Orangeade
Tea.
200/-
b) Identify five mistake on this menu and briefly explain how you would rectify the mistake.
(10 marks)

