



TECHNICAL UNIVERSITY OF MOMBASA

SCHOOL OF HUMANITIES AND SOCIAL SCIENCES

DEPARTMENT OF HOSPITALITY & TOURISM

UNIVERSITY EXAMINATION FOR ;

CERTIFICATE IN CATERING AND ACCOMMODATION (CCAM 15)

BHC 1201: FOOD AND BEVERAGE PRODUCTION

END OF SEMESTER EXAMINATION

SERIES: MAY 2016

TIME:2HOURS

DATE:Pick DateMay2016

Instructions to Candidates

You should have the following for this examination

-Answer Booklet, examination pass and student ID

This paper consists of **FIVE** questions. AttemptChoose instruction.

Do not write on the question paper.

SECTION A (Answer ALL the questions)

30 POINTS

1. (a) State and explain four characteristics of goods coffee (10marks)
- (b) Define Tisanes tea. (4marks)
- (c) Give and explain herbal teas and fruit teas. (6marks)
- (d) Non-alcoholic dispense bar beverages may be classified into five main groups. Discuss. (10marks)

SECTION B. Answer any TWO of the question from this section. (40MARKS)

2. (a) State 10 points to consider when planning menu. (10marks)
- (b) A la carte is a type of menu used in most of the hotels. Discuss (10marks)

3. (a) Explain the importance of starters served first to a guest. **(10marks)**

(b) Stillroom are beverages that may be offered from the still room. Discuss.

(10marks)

4. (a) Compile the three course table d'hôte menu that can be used for a luncheon

(15marks)

(b) Explain the costing of dishes **(5marks)**

5. Explain in details the uses of squashes as a beverage in the restaurant. **(20marks)**