



**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)**

**BHC 2101: INTRODUCTION TO FOOD & BEVERAGE PRODUCTION**  
**END OF SEMESTER EXAMINATION**

**SERIES: MAY 2016**

**TIME: 2 HOURS**

**DATE: Pick Date May 2016**

**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 **Choose** instruction.

**Do not write on the question paper.**

**SECTION A (Answer ALL the questions)**

**30 POINTS**

1. (a) Define the following culinary terms
  - (i) Stock (2 marks)
  - (ii) Basting (2 marks)
  - (iii) Sauce (2 marks)
  - (iv) Correcting (2 marks)
  - (v) Marinade (2 marks)
- (b) Discuss TEN previous preparation tasks you would perform during food Production (10 marks)
- (c) Discuss THREE methods of heat transfer and for each method give two examples. (10 marks)

**SECTION B (40 Marks)**

Answer only TWO questions from this section

2. (a) Explain THREE reasons why smoking should never occur in the kitchen. (10 marks)

- (b) Explain THREE reasons why jewellery should not be worn where food is being handled. (10 marks)
3. Identify TEN methods of cooking and discuss any TWO of the above cooking methods. (20 marks)
4. Explain how to handle the following
- (i) Cuts and Bruises (5 marks)
  - (ii) Burns and Scalds (5 marks)
  - (iii) Asphyxia (5 marks)
  - (iv) Fainting (5 marks)
5. Discuss FOUR classifications of soup (20 marks)