



TECHNICAL UNIVERSITY OF MOMBASA

SCHOOL OF HUMANITIES AND SOCIAL SCIENCES

DEPARTMENT OF HOSPITALITY & TOURISM

UNIVERSITY EXAMINATION FOR THE DIPLOMA IN:

HOTEL AND INSTITUTIONAL MANAGEMENT (DHIMS15)

BHC 2105: FOOD AND BEVERAGE PRODUCTION THEORY I

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 terms
 - (i). Julienne (2 marks)
 - (ii) Concasse' (2 marks)
 - (iii) Farinaceous (2 marks)
 - (iv) Consomme (2 marks)
 - (v) Seasoning (2 marks)
- (b) Plan a three course meal with a choice in each course include a hors d'oeuvres as one of your starters. (10 marks)
- (c) Explain FIVE factors that should be considered in menu planning (10 marks)

Section B

Answer only TWO questions in this section

2. Giving examples from the hospitality sector, Discuss the following in connection with kitchen organization
 - (i) Planning (4 marks)
 - (ii) Organizing (4 marks)
 - (iii) Staffing (4 marks)

- (iv) Directing (4 marks)
- (v) Controlling (4 marks)
- 3. (a) Explain FOUR methods of tenderizing meat (8 marks)
- (b) Discuss SIX previous preparations tasks that you would perform to ensure a smooth flow during production. (12 marks)
- 4. (a) Explain functions of the following kitchen personnel
 - (i) Pâtissier (5 marks)
 - (ii) Entremettier (5 marks)
 - (iii) Garde manger (5 marks)
 - (iv) Rôtissier (5 marks)
- 5. (a) Explain FIVE areas where the theme of the day would appear very clearly (10 marks)
- (b). Discuss FIVE points you would consider when briefing your assistants on the day when you are the manager. (10 marks)