



TECHNICAL UNIVERSITY OF MOMBASA

SCHOOL OF HUMANITIES AND SOCIAL SCIENCES
DEPARTMENT OF HOSPITALITY & TOURISM MANAGEMENT
UNIVERSITY EXAMINATION FOR THE:
DIPLOMA IN CATERING AND ACCOMMODATION MANAGEMENT
(DCAM S18)

HHC 2206: ADVANCE FOOD & BEVERAGE PRODUCTION THEORY
END OF SEMESTER EXAMINATION

SERIES: AUGUST 2019

TIME: 2 HOURS

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 question one and any other two questions.

Do not write on the question paper.

SECTION A (Answer all the questions)

(30mks)

QUESTION ONE

a). Define the following terms as applied in the food production industry (6 mks)

i). Recipe

ii). Cyclical menus

iii). Pre-designed menus

b). use the information below to answer the questions that follow; (20 mks)

MAIN MEAL (10 PAXS)

Particulars	Unit of Purchase	Unit Cost ksh.	Required Amount
(Roast chicken) Chicken	kg	478	3.8kgs
Oil	Lts	233	450ml
Mixed spices	100gm	85	38gm
Mixed fresh herbs	400gm	78	124gm
(Buttered Rice) Rice	kg	250	1.5kg
Butter	kg	250	250gm
Salt	kg	35	145gm
(Saute spinach) Spinach	Kg	125	1.5kg
onions	kg	155	450gm
Oil	Lts	233	87ml
White pepper	100gm	285	12gm

Required;

i). Cost the items in the main meal individually

ii). Cost the main meal

iii). How much profit will the hotel make if it has a policy of selling its products at 45% on its material costs?

c). Highlight four advantages of using a standard recipe (4 mks)

QUESTION TWO

a). Discuss the various points to consider when selecting/purchasing Whole Fish (10mks)

b). Explain five (5) points to consider prior to menu planning (10 mks)

QUESTION THREE

a). Highlight six (6) advantages of using convenience foods in the hospitality industry (6mks)

b). Elaborate the ten (10) functions of eggs in cookery (10 mks)

c). Identify four (4) types of menus as used in the hospitality industry (4 mks)

QUESTION FOUR

b). Identify four advantages of cyclical menus (8 mks)

c). Describe the four parts of a menu structure (8 mks)

d). Highlight any four (4) parts of information contained in a standard recipe (4 mks)

QUESTION FIVE

a). Students from a technical university in China are attending a technology exchange workshop in your institution on enhancing hospitality and tourism through railway commuting. As the executive chef come up with a three course menu clearly reflecting the interpretation of the theme, and be balanced. (15 mks)

b). Highlight five (5) methods of food preservation practiced in the hospitality industry (5 mks)