



TECHNICAL UNIVERSITY OF MOMBASA
SCHOOL OF HUMANITIES AND SOCIAL SCIENCES
DEPARTMENT OF HOSPITALITY & TOURISM MANAGEMENT
UNIVERSITY EXAMINATION FOR THE:
CERTIFICATE IN CATERING AND ACCOMMODATION
MANAGEMENT (CCAMM19)

BHC 1103: FOOD AND BEVERAGE PRODUCTION THEORY 1
END OF SEMESTER EXAMINATION

SERIES: AUGUST 2019

TIME: 2 HOURS

DATE: Pick Date Aug 2019

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 (Compulsory) and any other TWO questions.

Do not write on the question paper.

SECTION A (Answer all the questions)

QUESTION ONE (30 MARKS)

- a. Define the following culinary terms (10mks)
 - i. Marinating
 - ii. Stock
 - iii. Minestrone
 - iv. Blanching
 - v. Steaming
- b. List **EIGHT** sauces of animal protein (8mks)
- c. Name **SIX** large kitchen equipment (6mks)

- d. State **FOUR** qualities of a good sauce (4mks)

SECTION B (Answer only TWO questions)

QUESTION TWO

- a. Highlight **EIGHT** duties of a sous chef (8mks)
- b. Explain **SIX** factors to consider while selecting vegetables (12mks)

QUESTION THREE

- a. Explain the meaning of the term professional ethics as used in catering industry (2mks)
- b. Identify **SIX** causes of fire in the kitchen (6mks)
- c. Elaborate **SIX** good grooming tips and requirements of food handler (12mks)

QUESTION FOUR

- a. Explain **FIVE** uses of stock in the kitchen (10mks)
- b. Enumerate **FIVE** characteristics of a good sauce (10mks)

QUESTION FIVE

- a. Explain **SEVEN** factors to consider while laying out a kitchen (14mks)
- b. Describe **THREE** methods of preparing desserts (6mks)