



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. Mirepoix
 - ii. Bouquet garni
 - iii. Roux
 - iv. Trimming
 - v. Sorting
- b. List **FIVE** sweet sauces (5mks)
- c. State **FIVE** moist heat cooking methods (5mks)

- d. Explain **FIVE** safety precautions to observe while working in the kitchen (10mks)

SECTION B (Answer only TWO questions)

QUESTION TWO (20MARKS)

- a. Explain **FOUR** factors to consider when selecting animal protein (8mks)
b. Describe **SIX** vegetable cuts (12mks)

QUESTION TREE (20MARKS)

- a. Explain the meaning of the term aboyer (2mks)
b. Highlight **EIGHT** rules of making stock (8mks)
c. Describe **FIVE** types of soups (10mks)

QUESTION FOUR (20MARKS)

- a. Identify **FIVE** ways of thickening a sauce (5mks)
b. State **FIVE** causes of fire outbreak in the kitchen (5mks)
c. Using an illustration describe **FIVE** kitchen layouts (10mks)

QUESTION FIVE (20MARKS)

- a. Explain the meaning of the term hygiene (2mks)
b. Classify **THREE** types of kitchen equipment giving an example of each (6mks)
c. Explain **SIX** sources of starch giving an example of each(12mks)