



**TECHNICAL UNIVERSITY OF MOMBASA**  

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**SCHOOL OF HUMANITIES AND SOCIAL SCIENCES**  
**DEPARTMENT OF HOSPITALITY & TOURISM MANAGEMENT**  
**UNIVERSITY EXAMINATION FOR THE:**  
**CERTIFICATE IN CATERING AND ACCOMMODATION MANAGEMENT**  
**(CCAM M18/CCAMS18)**  
**BHC 1201: FOOD & BEVERAGE PRODUCTION THEORY III**  
**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). Your institution is hosting delegates from Uganda who are attending a workshop on modern farming. As the head chef you are required to draft a three course menu which is balanced and clearly shows the flow of the courses and the amount to be charged.

(15 mks)

b). i). Define the term rechauffe dishes (2 mks)

ii). Give three advantages of using standard recipes (3 mks)

iii). Identify five (5) types of menu used in the hospitality industry (5 mks )

**SECTION TWO: Answer any two questions**

**QUESTION TWO**

- a). Highlight five uses of eggs in cookery (5 mks)
- b). Discuss five cooking methods as practiced in the food production industry (10 mks)
- c). Explain five factors to consider when selecting food commodities for cookery (5 mks)

**QUESTION THREE**

- a). Examine five (5) points to consider when purchasing fish (10 mks)
- b). Explain five (5) points to consider prior to menu planning (10 mks)

**QUESTION FOUR**

- a). Explain five (5) points to consider when planning menus (10 mks)
- b). Identify five (5) advantages of using cyclical menus (10 mks)

**QUESTION FIVE**

- a). Establish five(5) advantages of using convenience foods in the hospitality industry (10 mks)
- b). Discuss five methods of preserving food in the hospitality industry (10 mks)