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

(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.

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). State the advantages of food preservation within the hospitality industry   (8 mks)

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

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

QUESTION TWO

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

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

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

QUESTION THREE

a). State five classes of vegetables giving an example in each class   (8mks)

b). Describe the various factors to consider when selecting food commodities for hospitality
users   (12 mks)

QUESTION FOUR

Define the following cooking methods;   (10mks)

    i). Boiling

    ii). Baking

    iii). Frying

    iv). Grilling

    v). Blanching

b). Describe any five (5) parts of information contained in a standard recipe   (10 mks)

QUESTION FIVE

a). Explain six (6) points to consider when planning menus   (12 mks)

b). Identify four (4) disadvantages of using cyclical menus   (8 mks)