TECHNICAL UNIVERSITY OF MOMBASA

SCHOOL OF HUMANITIES AND SOCIAL SCIENCES

DEPARTMENT OF HOSPITALITY & TOURISM

UNIVERSITY EXAMINATION FOR THE:

DIPLOMA IN HOTEL AND INSTITUTIONAL MANAGEMENT

DHIM S18

BHC 2202 FOOD AND BEVERAGE PRODUCTION THEORY II

SERIES: AUGUST 2019

TIME: 2HOURS

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 **THREE** Questions.
Do not write on the question paper.

SECTION A (Answer all questions)   **30 POINTS**

QUESTION ONE

a) Define the following terms
   (i)   Convenience foods   **(2 marks)**
   (ii)   Prove   **(2 marks)**
   (iii) Julliene   **(2 marks)**
   (iv)   Roe   **(2 marks)**
   (v)   Concase'   **(2 marks)**
b) Discuss five (5) factors to consider when purchasing fish.   **(10 marks)**
c) With the aid of a diagram discuss the structure of a wheat grain.   **(10 marks)**

SECTION B (Answer only TWO questions)

QUESTION TWO

a) Discuss precautions to take when preparing and cooking vegetables in order to retain ascorbic acid.   **(10 marks)**

b) Explain (5) five uses of eggs in cookery. **(10 marks)**

QUESTION THREE

a) Discuss five (5) precautions to observe when prepare rechauffe dishes. **(10 marks)**
b) Explain five (5) advantages of convenience foods. **(10 marks)**

QUESTION FOUR

c) Explain five (5) changes that take place as an egg grows older. **(10 marks)**
d) Discuss five (5) rules to observe when making pastry. **(10 marks)**
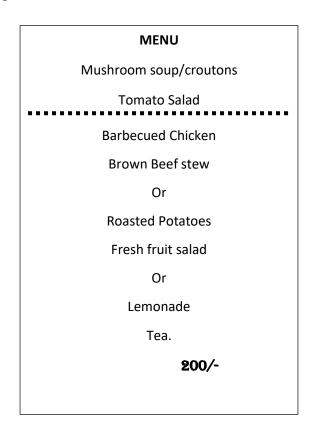
QUESTION FIVE

a) Explain the effect of moist heat on starch. **(10 marks)**
b)

MENU

Mushroom soup/croutons

Tomato Salad

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Barbecued Chicken

Brown Beef stew

Or

Roasted Potatoes

Fresh fruit salad

Or

Lemonade

Tea.

200/-

Identify five mistakes on the menu given above and briefly explain how you would rectify the mistakes.

(10 marks)