

# 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 question)**

**30 POINTS** 

## **QUESTION ONE**

a) Define the following terms

(i)	Recipe	(2 marks)
(ii)	Rechauffe'	(2 marks)
(iii)	Roux	(2 marks)
(iv)	Roe	(2 marks)
(v)	Concase'	(2 marks)

b) Draw and label the diagram of the structure of a wheat grain.

**(10 marks)** 

c) Giving reasons discuss the importance of Mis-en-place and Mis-en-Scene preparations in the Kitchen give five (5) points.

(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) With an aid of a diagram discuss the structure of an egg. (10 marks)

# **QUESTION THREE**

a) Discuss seven (7) rules to observe when making pastry. (14 marks)

(6 marks)

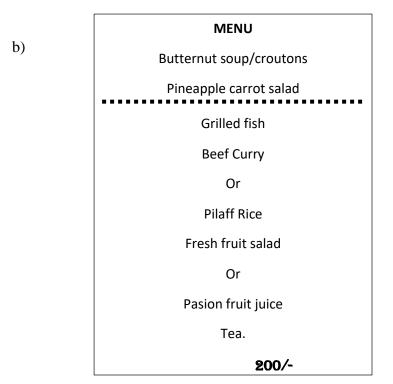
b) Explain three reasons why food is preserved.

### **QUESTION FOUR**

- a) Discuss ten (10) points that you would include in your briefing on the day when you are the manager. (10marks)
- b) Convenience food have become very popular in the 21<sup>st</sup> century. Discuss in favour of the above statement. (10 marks)

#### **QUESTION FIVE**

a) Discuss ten (10) different ways in which bacteria can be transferred to food. (10 marks)



Identify five mistakes on the menu shown below and briefly explain how you would rectify the mistakes. (10 marks)