



TECHNICAL UNIVERSITY OF MOMBASA

Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING AND ACCOMMODATION

(CCA S13)

BHC 1109: FOOD AND BEVERAGE PRODUCTION THEORY

END OF SEMESTER EXAMINATIONS

SERIES: APRIL 2014

TIME: 2 HOURS

INSTRUCTIONS:

- This paper consists of Sections **A** and **B**.
- Section **A** is **Compulsory**. Answer any **TWO** questions in Section **B**.
- Mobile phones are not allowed into the examination room.
- Cheating leads to disqualification.
- ***This paper consists of Three printed pages.***

SECTION A (Compulsory) 30 Marks

QUESTION 1

- a) Explain the meaning of the following terms:
- i) Croquette (2 marks)
 - ii) Concassee (2 marks)
 - iii) Marinade (2 marks)
 - iv) Menu (2 marks)
 - v) Braizing (2 marks)
- b) Explain **THREE** methods of tenderizing meat. (6 marks)
- c) Discuss **THREE** methods used to test eggs for freshness. (9 marks)
- d) Using relevant examples explain **FIVE** uses of eggs in cooking. (5 marks)

SECTION B (Answer any TWO questions) 40 Marks

QUESTION 2

Explain in detail **THREE** different dishwashing machines, and their functions to ensure a good supply of clean, sterilized crockery is available. (20 marks)

QUESTION 3

Explain **TEN** factors to consider when compiling menu. (20 marks)

QUESTION 4

- a) Define the following terms:
- i) Stewing (2 marks)
 - ii) Roasting (2 marks)
 - iii) Microwave cooking (2 marks)
 - iv) Paper bag cooking (2 marks)
 - v) Frying (2 marks)
- b) Explain the advantages and disadvantages of the following cooking methods:
- i) Tandoori cooking
 - ii) Deep frying
 - iii) Microwave cooking
 - iv) Steaming (10 marks)

QUESTION 5

Explain the uses, care, and maintenance of the following kitchen equipments:

- a) Food mixer (5 marks)
- b) Refrigerator (5 marks)
- c) Potato peeler (5 marks)

d) Food slicers

(5 marks)