



# TECHNICAL UNIVERSITY OF MOMBASA

*Faculty of Business & Social Studies*

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING AND ACCOMMODATION

(CCA J/M13)

## **BHC 1201: FOOD AND BEVERAGES 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 Two printed pages.***

## SECTION A (Compulsory) 30 Marks

### QUESTION 1

- a) Define the following terms as used in cookery:
- i) Beverage (2 ½ marks)
  - ii) Raising agents (2 ½ marks)
  - iii) Coffee (2 ½ marks)
  - iv) Tea (2 ½ marks)
- b) Explain **TEN** different ways of storing milk for future use. (10 marks)
- c) Explain **TEN** ways of making flour mixtures light and aerated. (10 marks)

## SECTION B (Answer any **TWO** questions) 40 Marks

### QUESTION 2

Explain all the processes and procedures to follow when preparing a pizza. (20 marks)

### QUESTION 3

- a) Explain the food value of yeast. (5 marks)
- b) Yeast is a very important form of plant life consisting of minute cells. Discuss its importance in relation to cookery. (15 marks)

### QUESTION 4

- a) Explain **FOUR** conditions necessary for the growth of yeast. (8 marks)
- b) Coffee is used as a beverage which may be served with milk. Explain **SIX** points to observe when making coffee. (12 marks)

### QUESTION 5

- a) Give a detailed explanation about Tisanes Teas giving examples of each. (10 marks)
- b) Explain **TEN** rules to be observed when making quality tea. (10 marks)