



# TECHNICAL UNIVERSITY OF MOMBASA

## *Faculty of Business & Social Studies*

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN HOTEL & INSTITUTIONAL MANAGEMENT

(DHIM J14)

### **BHC 2101: INTRODUCTION TO FOOD AND BEVERAGE PRODUCTION**

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**

Explain the following terms:

- a) Food hygiene
- b) Personal hygiene
- c) Premises hygiene

**(30 marks)**

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

### **QUESTION 2**

Mention **FOUR** types of fuel used for cooking

**(20 marks)**

### **QUESTION 3**

Explain the following terms:

- a) Convection
- b) Conduction
- c) Radiation

**(20 marks)**

### **QUESTION 4**

What happen when the following is cooked?

- a) Protein carbohydrates
- b) Carbohydrates
- c) Fat
- d) Vitamins

**(20 marks)**

### **QUESTION 5**

Why is it necessary to have a pot of stock e.g chicken or fish always in a hot kitchen? Explain.

**(20 marks)**