



TECHNICAL UNIVERSITY OF MOMBASA

Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN HOTEL & INSTITUTIONAL MANAGEMENT

(DHIM M13)

BHC 2202: 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) Define the following:
- i) Concassé (2 marks)
 - ii) Smoking point (in reference to fats) (2 marks)
 - iii) Homogenisation (2 marks)
 - iv) Black rot (2 marks)
 - v) Basting (2 marks)
- b) Identify **FIVE** mistakes in the following 3 course menu:

<p>Carrot soup Tomato cucumber salad</p> <p>*****</p> <p>Rice Grilled fish</p> <p>*****</p> <p>Mango juice Marble cake/custard sauce Tea</p> <p>*****</p> <p style="text-align: right;">150/-</p>
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- c) Suggest **FIVE** ways of improve this menu. (5 marks)
- d) Explain **FIVE** mis-en-place procedures that you would perform in the kitchen to enhance smooth flow of activities in the kitchen. (5 marks)

SECTION B (Answer any TWO questions) 40 Marks

QUESTION 2

- a) Draw and label the diagram of an egg to show its structure. (10 marks)
- b) Explain the colour coding of chopping boards and their significance. Give **TWO** reasons why it is important to use the right colour chopping board in food preparation. (10 marks)

QUESTION 3

- a) List the different types of pastry. (4 marks)
- b) Discuss **EIGHT** factors to consider when making pastry. (16 marks)

QUESTION 4

- a) Discuss the function of the following ingredients in cake making:
- i) Eggs (4 marks)
 - ii) Sugar (4 marks)
 - iii) Flour (4 marks)
 - iv) Shortening (4 marks)
- b) Describe **TWO** causes of faults in cakes and how this can be rectified. (4 marks)

QUESTION 5

- a) Draw and label a diagram of the wheat grain to show the structure. (15 marks)
- b) Explain **FIVE** functions of eggs in cookery. (5 marks)