

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:

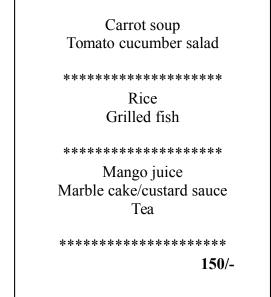
- This paper consists of Sections **A** and **B**.
- Section **A** is **Compulsory**. Answer any **TWO** questions in Section **B**.
- Mobile phones are not allowed into the examination room.
- Cheating leads to disqualification.
- This paper consists of Three printed pages.

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:



c) buggest **I v L** ways of improve and mehu.

- (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)
İ	iii) Flour	(4 marks)
	iv) Shortening	(4 marks)
b)	Describe TWO causes of faults in cakes and how this can be rectified.	(4 marks)
Ql	UESTION 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)