



TECHNICAL UNIVERSITY OF MOMBASA

Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN HOTEL & INSTITUTIONAL MANAGEMENT

(DHIM S13)

BHC 2106: 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 terms:
- i) Concassé (2 marks)
 - ii) Recipe (2 marks)
 - iii) Menu (2 marks)
 - iv) Jullienne (2 marks)
- b) Plan a **THREE** course meal with a choice in each course include a horsd'oevres as one of your starters. (12 marks)
- c) Mis-en-scene and mis-en-place are important preparations for the smooth flow of all food and beverage processes. Discuss the above giving examples. (10 marks)

SECTION B (Answer any TWO questions) 40 Marks

QUESTION 2

Discuss **FOUR** elements of supervision and explain their importance to a Food and Beverage manager. (20 marks)

QUESTION 3

- a) Outline **FOUR** factors to consider when planning menus. (8 marks)
- b) What are the functions of the following kitchen staff:
- i) Chef de cuisine (4 marks)
 - ii) Poissonnièr (4 marks)
 - iii) Pâtissière (4 marks)

QUESTION 4

- a) Giving **TWO** examples in each case discuss the following:
- i) Herbs (5 marks)
 - ii) Condiments (5 marks)
 - iii) Spices (5 marks)
- b) What **FIVE** factors would you consider when purchasing fish? (5 marks)

QUESTION 5

- a) i) With the aid of diagrams describe the structure of wheat. (8 marks)
- ii) Name **TWO** nutrients which are deficient in wheat. (2 marks)

- b) What precaution would you take to ensure ascorbic acid is retained during preparing and cooking of fruits and vegetables. **(10 marks)**