



**TECHNICAL UNIVERSITY OF MOMBASA**  
***Faculty of Business & Social Studies***

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING AND ACCOMMODATION  
(CCA J/M13)

**BHC 1207: FOOD AND BEVERAGE PRACTICALS**

FINAL EXAMINATIONS

**SERIES:** APRIL 2014

**TIME:** 6 Hours

Planning Time : 2 Hours  
Practicals : 6 Hours

Previous Preparation : 1 Hour  
Preparation & Production : 4 Hours  
Service & Wash up : 1 Hour

➤ ***This paper consists of Four printed pages.***

**INSTRUCTIONS:**

This paper consists of **TEN** tests questions.  
Each candidate is expected to cater for 12 persons.

1. Test will be selected by ballot
2. The time plan should be made in triplicate copies
3. The plan should include the following:
  - a) MENU
  - b) Previous preparation
  - c) Work to be covered
  - d) Food order list
  - e) Requisition for materials and equipment
  - f) Costing the meals (use costing sheet provided)
  - g) Timed procedure of work from 8.00 am to 1.00 pm
  - h) Pin the original and the copies separately and hand in to the supervisor/invigilator at the end of the planning session.

**NOTE:**

1. Food sample for marking should be presented to the examiner before being served.
2. The time plan will be used as a guide during the production sessions.
3. If you do not plan, prepare, cook and present quantities for 12 persons you will be **DISQUALIFIED**.

**TEST ONE**

Plan, order, cost, produce and present for service a three course lunch with coffee for 12 government officials attending a meeting in your college.

The following terms and processes must be used alongside others of your choice:

Blend, sauce, mariland, steam, shred, dough.

**TEST TWO**

Plan, order, cost, produce and present for service a three course lunch with coffee for 12 religious leaders after a food distribution workshop.

The following cookery terms and processes must be used alongside others of your choice in the production of the meal:

Rissartto, chill, bake blind, mash, prove; curry.

### **TEST THREE**

Plan, order, cost, produce and present for service a three (3) course lunch with coffee for 12 headteachers of primary schools after a launch of free primary education.

The following cookery terms must be used alongside others of your choice in the production of the meal:

Dressing, braize, sauté, croquette, dice, knead.

### **TEST FOUR**

Plan, order, cost, produce and present for service a three course lunch with coffee for 12 members of the Kenyan athletic team in Kigali.

The following cookery terms and processes of your choice in the production of the meal.

Mash, simmer, batter, Brunnoise, Bourguet-garni, puree.

### **TEST FIVE**

Plan, order, cost, produce and present for service a three course lunch with coffee for 12 members of a Ugandan cricket team having a match against Kenyan team in Kisumu.

The following cookery terms and processes must be used alongside others of your choice in the production of the meal:

Marinade, rolls, fish, mash, fry, garnish.

### **TEST SIX**

Plan, order, cost, produce and present for service a three course lunch with coffee for 12 expectant mothers attending babies well being workshop at a leading private hospital.

The following cookery terms and processes must be used alongside others of your choice in the production of the meal:

Ratatoville, croutons, sragonoff, stir fried, cream, piping.

### **TEST SEVEN**

Plan, order, cost, produce and present for service a three course lunch with coffee for 12 French tourists visiting the Kenyan Coast.

The following cookery terms and processes must be used alongside others of your choice in the production of the meal:

Coconut, blend, simmer, sweat, beef olives, dressing.

### **TEST EIGHT**

Plan, order, cost, produce and present for service a three course lunch with coffee for 12 people accompanying the MP to a “meet the people” tour in your constituency. The following cookery terms and processes must be used alongside others of your choice in the production of the meal:

Skim, whisk, knead, liver, shred, dressing.

### **TEST NINE**

Plan, order, cost, produce and present for service a three course lunch with coffee for 12 guests attending an Indian wedding.

The following cookery terms and processes must be used alongside others of your choice in the production of the meal:

Punch, roast, mirepoix, baste, risotto, gravy.

### **TEST TEN**

Plan, order, cost, produce and present for service a three course lunch for 12 doctos launching a nutrition program for mothers living with HIV.

The following cookery terms and processes must be used alongside others of your choice in the production of the meal:

Minced meat, genoise sponge, marinade, julliene, deep fry, blend.