



# **TECHNICAL UNIVERSITY OF MOMBASA**

*Faculty of Business & Social Studies*

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING AND ACCOMMODATION  
(CCA)

**BHC 1109: FOOD AND BEVERAGE PRODUCTION THEORY**

SUPPLEMENTARY/SPECIAL EXAMINATIONS

**SERIES:** OCTOBER 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**

- a) Define the following terms:
- i) Roasting (2 marks)
  - ii) Braising (2 marks)
  - iii) Boiling (2 marks)
  - iv) Poaching (2 marks)
  - v) Pot roasting (2 marks)
- b) Discuss **FIVE** methods of fish preservation. (10 marks)
- c) Explain **FIVE** points to consider when purchasing fish. (5 marks)
- d) Explain the food value of fish in the body. (5 marks)

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

**QUESTION 2**

- a) Explain the **FIVE** preservation method of eggs. (10 marks)
- b) Bratt pan is a versatile type of equipment in the kitchen. Discuss. (10 marks)

**QUESTION 3**

Microwave cooking is most commonly used today in the kitchens. Explain its importance. (20 marks)

**QUESTION 4**

Explain the, use, care and maintenance of one of the storage equipments in the kitchen used for keeping the foods chilled for later use. (20 marks)