



# **TECHNICAL UNIVERSITY OF MOMBASA**

*Faculty of Business & Social Studies*

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING AND ACCOMMODATION  
(CCA)

**BHC 1201: 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) Give **FOUR** characteristics of good coffee. **(8 marks)**
- b) Explain **SIX** reasons why coffee can be bitter. **(12 marks)**
- c) Aerated waters/beverages are charged with carbonic gas. Explain giving examples of at least **FOUR** aerated waters. **(10 marks)**

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

**QUESTION 2**

Explain the processes of making the following juices:

- a) Orange juice **(5 marks)**
- b) Pineapple juice **(5 marks)**
- c) Mango juice **(5 marks)**
- d) Passion juice **(5 marks)**

**QUESTION 3**

Explain the methods of making the following yeast products:

- a) Chelsea burns **(5 marks)**
- b) Bread **(5 marks)**
- c) Mahamri **(5 marks)**
- d) Bread rolls **(5 marks)**

**QUESTION 4**

Explain in details the, uses, food value, production and the making of cocoa. **(20 marks)**

**QUESTION 5**

Explain the methods of making the following pastries:

- a) Meat pie **(5 marks)**
- b) Sausage rolls **(5 marks)**
- c) Croissant **(5 marks)**
- d) Samosas **(5 marks)**