



TECHNICAL UNIVERSITY OF MOMBASA

School of Humanities and Social Sciences

Department of HOSPITALITY & Tourism MANAGEMENT

UNIVERSITY EXAMINATION FOR THE: DIPLOMA IN HOTEL AND INSTITUTIONAL MANAGEMENT DHIM S24

UNIT CODE: BHC 2105 FOOD AND BEVERAGE PRODUCTION THEORY I

END OF SEMESTER EXAMINATION

SERIES: APRIL 2025

TIME:2HOURS

DATE:Pick Date **APRIL 2025**

Instructions to Candidates

You should have the following for this examination

-Answer paper and student ID

This paper consists of **FIVE** questions. Attempt **question ONE (Compulsory) and any other TWO questions.**

Do not write on the question paper

SECTION A (COMPULSORY) 30 MARKS. Answer all the questions.

QUESTION ONE

a) Define the following terms

i) Hors d'oeuvre (1 Mark)

ii) Recipe (1 mark)

iii) Menu (1mark)

iv) Shred (1mark)

v) Espagnole (1mark)

- b) Plan a three course meal with a choice in each course, include a refreshing beverage
(10 marks)
- c) State five (5) areas where theme of the day would be seen clearly. (5marks)
- b) Explain color coding in chopping boards and their significance. (10 marks)

SECTION B (40 MARKS) Answer only TWO questions from this section.

QUESTION TWO

- a) Discuss ten (10) points you would consider in your briefing to your assistants on the day you are a manager. (20marks)

QUESTION THREE

- a) Differentiate between herbs, spices and condiments. (12 marks)
- b) Explain four (4) different vegetable cuts (8marks)

QUESTION FOUR

- a) Discuss three (3) reasons why it is important to consider the season of the year when planning menus. (6marks)
- b) What four (4) methods would you use to tenderize meat. (8marks)
- b) Discuss 3 precautions to take when preparing and cooking fruits and vegetables in order to preserve ascorbic acid. (6marks)

QUESTION FIVE

Explain functions of the following kitchen personnel.

- i) Chef decuisine (4marks)
- iii) Poissonnier (4 marks)
- iii) Entremettier (4 marks)
- iv) Saucier (4marks)
- v) Pattissier (4marks)