



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

SPECIAL AND SUPPLEMENTARY EXAMINATIONS

SERIES: JULY 2025

TIME:2HOURS

DATE:Pick Date JULY 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) Plan a three course Dinner with a choice in each course for 30 Lecturers in TUM Celebrating a graduation of one of their students include a refreshing beverage **(10 marks)**

b) Discuss color coding in chopping boards and their significance. **(5marks)**

c) Define the following terms

i) Croquette **(1 mark)**

ii) Recipe **(1mark)**

- iii) Menu (1mark)
- iv) Jullienne (1mark)
- v) Concasse (1mark)
- d) Discuss five (5) milk products. (10marks)

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

QUESTION TWO

Explain functions of the following kitchen personnel.

- a) Entremettier (5marks)
- b) Poissonnier (5 marks)
- c) Sous chef (5marks)
- d) Gardemonge (5marks)

QUESTION THREE

- a) Differentiate between herbs, spices and condiments. (12 marks)
- b) With the aid of diagrams, explain four (4) different vegetable cuts (8marks)

QUESTION FOUR

- a) Discuss ten points you would include when briefing your assistants on the day you are a manager (10 marks)
- b) Explain processes involved in poultry production from the time of slaughter to the time the chicken is ready for cooking. (10marks)

QUESTION FIVE

- a) Discuss four (4) factors you would consider when planning menus. (8marks)
- b) Explain four (4) areas where you expect the theme of the day to appear. (4marks)

c) Explain four (4) factors to consider when preparing pastry.

(8marks)