



TECHNICAL UNIVERSITY OF MOMBASA

School of Humanities and Social Sciences

Department of HOSPITALITY & Tourism MANAGEMENT

UNIVERSITY EXAMINATION FOR THE:
DIPLOMA IN CATERING AND ACCOMMODATION MANAGEMENT
DCAM S23

UNIT CODE: HHC 2206

ADVANCED FOOD AND BEVERAGE PRODUCTION THEORY

END OF SEMESTER EXAMINATION

SERIES: DECEMBER 2024

TIME:2HOURS

Instructions to Candidates

You should have the following for this examination

-Answer Booklet, Examination 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) Julliene (2marks)

ii) Prove (2marks)

iii) Standard recipe (2marks)

iv) Rechauffe (2marks)

v) Table'd hote menu (2marks)

b) Plan a three course meal with a choice in each course include a refreshing beverage. **(15marks)**

c) How would you identify an Ala Carte Menu **(5marks)**

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

QUESTION TWO

a) Why is it recommended that establishment use standard recipes. Explain five (5) points. **(10marks)**

b) Explain what you understand by Cyclical menus. **(10marks)**

QUESTION THREE

a) Discuss ten (10) mis-en –scene preparation necessary to ensure a smooth flow of operations in the kitchen. **(10marks)**

b) Discuss five (5) factors to bear in mind when using rechauffe dishes. **(10marks)**

QUESTION FOUR

a) Discuss the ingredients and procedures for preparing two local dishes of your choice. **(10marks)**

b) Why are convenience foods so popular in the 21st century. Discuss. **(10marks)**

QUESTION FIVE

a) Identify five (5) methods of food preservation and discuss two of them. **(10marks)**

b) Discuss two (2) main causes of food spoilage. **(10marks)**