



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

SUP/SPEC EXAMINATION

SERIES: JULY 2025

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) Baste (2marks)

ii) Concasse (2marks)

iii) Standard recipe (2marks)

iv) Rechauffe (2marks)

v) Cyclical menu **(2marks)**

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

c) Outline five (5) advantages of food preservation. **(5marks)**

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

QUESTION TWO

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

b) Explain ten (10) factors to observe when preparing and cooking vegetable in order to preserve ascorbic acid. **(10marks)**

QUESTION THREE

a) Explain ten (10) points you would include in briefing on the day you are the manager. **(10marks)**

b) Discuss five (5) main causes of food poisoning. **(10marks)**

QUESTION FOUR

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 FIVE

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

b) Explain five (5) advantages of convenience foods. **(10marks)**