



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 S24

UNIT CODE: HHC 2106 FOOD AND BEVERAGE PRODUCTION THEORY

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) Plan a three course Luncheon with a choice in each course include a refreshing beverage

(10 Marks)

b) Discuss color coding in chopping boards and their significance

(4 marks)

c) Define the following terms

i) Baste

(2marks)

ii) Recipe

(2marks)

iii) Menu

(2marks)

- iv) Shred (2marks)
- v) Crouton (2marks)
- d) Explain three (3) reasons why food is marinated before cooking. (6marks)

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

QUESTION TWO

- a) Mention ten points you would include when briefing your assistants on the day you are a manager. (10 marks)
- b) Explain five (5) points to consider in the preparation of fruits and vegetables in order to preserve ascorbic acid. (10marks)

QUESTION THREE

- a) Discuss five (5) factors to consider when planning Menus. (10marks)
- b) Explain Five (5) advantages of a Standard recipe. (10 marks)

QUESTION FOUR

Explain functions of the following kitchen personnel.

- a) Entremettier (5marks)
- b) Poissonnier (5 marks)
- c) Chef de cuisine (5marks)
- d) Pâtissier (5marks)

QUESTION FIVE

- a) Explain five (5) ways of preventing food poisoning in the kitchen (10 marks)
- b) Using diagrams explain four (4) different vegetable cuts. (4marks)
- c) Mention two causes of faults in cakes. (2marks)
- d) Briefly explain the remedies. (4marks)