



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 M24

UNIT CODE: HHC 2106 FOOD AND BEVERAGE PRODUCTION THEORY

SUP/SPEC EXAMINATION

SERIES: MARCH 2025

TIME:2HOURS

DATE:~~Pick Date~~**MARCH 2025**

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) Plan a three course meal with a choice in each course for 30 delegates attending a graduation ceremony in TUM include a refreshing beverage. **(10marks)**
- b) Explain ten (10) Mis en-place preparations that must be done on the day you are the manager in order to make the day a success. **(10marks)**
- c) List 5 points you expect to see in a good recipe. **(5marks)**
- d) Highlight five (5) previous preparation tasks necessary to enhance smooth flow of activities. **(5 marks)**

SECTION B (40 MARKS)

Answer only TWO questions from this section.

QUESTION TWO

a) Explain briefly the functions of the following kitchen personnel.

i) Entremettier **(4 marks)**

ii) Rottissier **(4marks)**

iii) Pattissier **(4marks)**

b) Explain four advantages of using standard recipes to an establishment. **(8marks)**

QUESTION THREE

a) Explain five (5) measures to take to avoid food spoilage. **(10marks)**

b) Explain five (5) methods of food preservation. **(10marks)**

QUESTION FOUR

a) Define the following Culinary terms:

i) Concasse **(2marks)**

ii) Baste **(2marks)**

iii) Menu **(2marks)**

iv) Recipe **(2marks)**

v) A la Carte **(2marks)**

b) With the aid diagrams discuss five (5) vegetable cuts. **(10 marks)**

QUESTION FIVE

a) Explain three (3) methods used to tenderize meat. **(6marks)**

b) Explain five (5) factors to consider when preparing and cooking vegetables in order to retain ascorbic acid. **(10marks)**

c) Differentiate between Ala carte and Table de' horte menu. **(4marks)**