



TECHNICAL UNIVERSITY OF MOMBASA

School of Humanities and Social Sciences

Department of HOSPITALITY & Tourism MANAGEMENT

UNIVERSITY EXAMINATION FOR THE: DIPLOMA IN CATERING AND ACCOMMODATION (DCAM S24)

BHC 2215: FOOD COMMODITIES

SUP/SPEC EXAMINATION

SERIES: JULY 2025

TIME:2HOURS

DATE:4Jul2025

Instructions to Candidates

You should have the following for this examination

-Answer Booklet, examination pass 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 (Answer all the questions)

QUESTION ONE (30 MARKS)

- Name three types of herbs used in cookery(3marks)
- State **four** reasons of blanching vegetables (4marks)
- Mention **three** types of shell fish (3marks)
- Identify **six** good qualities of bacon (6marks)
- Name **four** plant sources of fats and oils (4marks)
- Draw a well labeled diagram of an egg (10marks)

SECTION B (Answer only TWO questions)

QUESTION TWO (20MARKS)

- a. Define the term cream as used in food commodities (1marks)
- b. Explain the following types of milk indicating their use in cookery (9marks)
 - i. Whole milk
 - ii. Low fat milk
 - iii. Skimmed milk
- c. Explain **five** methods of preserving fish (10marks)

QUESTION THREE

- a. List **four** sources of poultry (4marks)
- b. Highlight **six** factors to consider when purchasing a broiler meat (6marks)
- c. Describe the following vegetable cuts (10marks)
 - i. Julienne
 - ii. Macedoine
 - iii. Paysanne
 - iv. Concasse

QUESTION FOUR

- a. Classify **five** types of fruits giving relevant examples of each (10marks)
- b. Distinguish between oily fish and white fish (10marks)

QUESTION FIVE

- a. Elaborate **six** steps followed in the production of cooking oil (12marks)
- b. Differentiate between (8marks)
 - i. Evaporated milk and condensed milk
 - ii. Mozzarella cheese and parmesan cheese