



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

END OF SEMESTER EXAMINATION

SERIES: DECEMBER

TIME: 2 HOURS

DATE: 4 Dec 2024

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)

- Explain the meaning of the term food (2marks)
- Name **three** species classified as mollusks (3marks)
- Mention **three** types of offal's (3marks)
- Identify **five** hygiene and safety points to observe when preparing eggs (5marks)
- state **five** uses of butter in cookery (5marks)
- Highlight **six** points to observe to preserve nutrients in vegetables (6marks)

- g. Differentiate between the following (6marks)
 - i. Mutton and lamb
 - ii. Visible and invisible fats
 - iii. Bacon and ham

SECTION B (Answer only TWO questions)

QUESTION TWO (20MARKS)

- a. Explain **six** methods of tenderizing meat (12marks)
- b. Describe **four** types of chicken (8marks)

QUESTION THREE (20MARKS)

- a. Elaborate on **five** methods of preserving meat (10marks)
- b. Classify **five** types of cheese (10marks)

QUESTION FOUR (20MARKS)

- a. Explain **six** qualities to consider when purchasing fish (12marks)
- b. Explain **four** points on storage of fruits (8marks)

QUESTION FIVE (20MARKS)

- a. Explain the following fats and oils(8marks)
 - i. Ghee
 - ii. Dripping
 - iii. Lard
 - iv. Suets
- b. Explain **six** reasons of studying food commodities (12marks)