



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 &
DIPLOMA IN HOTEL AND INSTITUTIONAL MANAGEMENT

UNIT CODE: HHC 2102 & BHC 2101

FUNDAMENTALS OF FOOD AND BEVERAGE PRODUCTION THEORY

& (DCAM S24/DHIM S24)

INTRODUCTION TO FOOD AND BEVERAGE PRODUCTION THEORY

SUP/SPE 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) Explain ten (10) Mis -en Place and Mis-en Scene preparations that need to be performed while in the kitchen. **(10marks)**

b) Define the following terms

i) Jullienne **(2marks)**

ii) Concasse **(2marks)**

iii) Stock **(2marks)**

iv) Marinade (2marks)

v) Correcting (2marks)

c) Giving reasons, mention ten (10) hygiene measures you expect your staff to observe while in the kitchen. (10marks)

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

QUESTION TWO

a) Explain the advantages of deep-frying and precautions to take. (10marks)

b) Discuss the benefits of classifying hotels. (10marks)

QUESTION THREE

a) What professional ethics are food handlers expected to observe. Discuss four (4) points. (8marks)

b) Explain the following soups

i) Broth (2marks)

ii) Consomme (2marks)

iii) Cream (2marks)

c) Differentiate between herbs, spices and condiments and give two (2) examples in each case (6marks)

QUESTION FOUR

a) Differentiate between burns and scalds. Discuss six (6) precautions to observe in order to prevent scalds and burns in the kitchen. (16marks)

b) Explain four conditions that favour the growth of micro-organisms. (4marks)

QUESTION FIVE

a) Explain the role of the following kitchen personnel.

i) Gard monger (4marks)

ii) Entremettier (4marks)

iii) Pâtissier (4marks)

b) Explain the care and cleaning of one essential equipment in the kitchen. (8marks)