



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

END OF SEMESTER EXAMINATION

SERIES: DECEMBER 2024

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) Define the following culinary terms:

- | | |
|------------|----------|
| i) Roux | (2marks) |
| ii) Sauce | (2marks) |
| iii) Stock | (2marks) |
| iv) Baste | (2marks) |

v) Marinade

(2marks)

b) Explain ten (10) previous preparation tasks you would perform to enhance smooth flow of activities in the kitchen to make the day a success. **(10marks)**.

c) Identify ten (10) methods of cooking and discuss two (2) of them. **(10marks)**

SECTION B (40 MARKS)

Answer only TWO questions from this section.

QUESTION TWO

a) Differentiate between burns and scalds **(5marks)**

b) Explain the causes and prevention of the following

i) Fainting **(5marks)**

ii) Cuts and bruises **(5marks)**

iii) Asphyxia **(5marks)**

QUESTION THREE

a) Explain ten points to observe in order to prevent food poisoning. **(10marks)**

b) Discuss ten attributes you expect to find in a food handler. **(10marks)**

QUESTION FOUR

a) Discuss three methods of heat transfer and for each method give two examples. **(10marks)**

b) Explain the following soups

i) Veloute **(3marks)**

ii) Puree **(4marks)**

iii) Broth **(3marks)**

QUESTION FIVE

a) Discuss five (5) reasons for classification of hotels. **(10marks)**

b) Explain three (3) reasons why jewelry should not be worn in the kitchen. **(6marks)**

c) State four (4) factors to consider when selecting different tools and equipment for the kitchen. **(4marks)**