



TECHNICAL UNIVERSITY OF MOMBASA

SCHOOL OF HUMANITIES AND SOCIAL SCIENCES
DEPARTMENT OF HOSPITALITY & TOURISM MANAGEMENT

UNIVERSITY EXAMINATION FOR THE:
CERTIFICATE IN CATERING AND ACCOMMODATION
MANAGEMENT (CCAM M24)

BHC 1103: FOOD AND BEVERAGE PRODUCTION THEORY 1
SPECIAL/SUPPLEMENTARY EXAMINATION

SERIES: MARCH 2025

TIME: 2HOURS

DATE:

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 (Compulsory) 30 Marks. Answer ALL the questions in this Section

QUESTION ONE (30 MARKS)

a. Define the following in culinary terms

(i) Blanch

(2mks)

(ii) Garnish

(2mks)

- (iii) Marinade (2mks)
- (iv) Baste (2mks)
- (v) Recipe (2mks)

- b. Name **FIVE** Small kitchen equipment (5mks)
- c. Highlight **FIVE** moist heat cooking methods (5mks)
- d. Differentiate between the following
 - (i) Stock and sauce (2mks)
 - (ii) Spice and herb (2mks)
- e. Outline **THREE** reasons for marinating foods (3mks)
- f. Identify **THREE** uses of fat in cooking (3mks)

SECTION B (Answer only TWO questions)

QUESTION ONE (20MARKS)

- a. Explain **FIVE** points to observe in the kitchen to prevent food poisoning (5mks)
- b. Outline any **THREE** types of menus in catering. (5mks)
- c. Describe **FIVE** basic vegetable cuts commonly used in culinary preparation:
(10mks)

QUESTION TWO (20MARKS)

- a. Explain **FIVE** safety precautions to observe while working in the kitchen (10mks)
- b. Explain the causes and prevention of the following.

i) Fainting (5mks)

ii) Cuts and bruises (5mks)

QUESTION THREE (20MARKS)

a. Explain **FIVE** advantages of using standard recipes in a catering establishment (10mks)

b. Using illustrated diagrams, describe **FIVE** kitchen layouts (10mks)

QUESTION FOUR (20MARKS)

a. Giving an example in each case, describe **THREE** types of soups (6mks)

b. Differentiate between animal and plant proteins. (4mks)

c. Explain **FIVE** points to consider when planning menus (10mks)