



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 (CCAMM24)

BHC 1103: FOOD AND BEVERAGE PRODUCTION THEORY
END OF SEMESTER 1 EXAMINATION

SERIES: SEPTEMBER 2024

TIME: 2 HOURS

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. Giving an example each, explain **TWO** uses of the following in cookery

- (i) Stocks (2mks)
- (ii) Sauces (2mks)
- (iii) Soups (2mks)
- b. Name **FOUR** large kitchen equipment (4mks)
- c. Highlight **THREE** reasons for cooking food (3mks)
- d. Explain the following as methods of cooking:
- i) Boiling (3mks)
 - ii) Stewing (3mks)
 - iii) Stir frying (2mks)
 - iv) Baking (2mks)
- d. State **FOUR** qualities of a good sauce (3mks)
- e. Identify **THREE** disadvantages of using cyclical menus (3mks)

SECTION B (Answer only TWO questions)

QUESTION ONE (20MARKS)

- a. Highlight **THREE** measures taken to keep the kitchen waste bin hygienic (3mks)
- b. Outline **THREE** kitchen guidelines for the prevention of food poisoning. (3mks)
- c. Explain **FOUR** causes of fire in the kitchen (4mks)
- d. Describe the kind of First Aid you would give to the following:
- i) A person who has fainted. (5mks)
 - ii) A person who has had a burn (5mks)

QUESTION TWO (20MARKS)

- a. Using illustrated diagrams, describe **FIVE** kitchen layouts (10mks)
- b. Describe **FIVE** basic vegetable cuts commonly used in culinary preparation: (10mks)

QUESTION THREE (20MARKS)

- a. Describe any **FIVE** parts of information contained in a standard recipe (10mks)
- b. Explain **FIVE** points to consider prior to menu planning (10mks)

QUESTION FOUR (20MARKS)

- a. Explain the meaning of the term **hygiene** (2mks)
- b. Classify **THREE** types of kitchen equipment giving an example of each (6mks)
- c. Explain **SIX** factors to consider when planning meals for the elderly (12mks)