



TECHNICAL UNIVERSITY OF MOMBASA

School of Humanities and Social Sciences

Department of HOSPITALITY & Tourism MANAGEMENT

UNIVERSITY EXAMINATION FOR THE: CERTIFICATE IN CATERING AND ACCOMMODATION

CCAM S25

UNIT CODE:BHC 1109

UNIT NAME: FOOD PRODUCTION THEORY II

END OF SEMESTER EXAMINATION

SERIES: APRIL 2025

TIME:2HOURS

DATE:Pick Date**APRIL 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 tquestion ONE (Compulsory) and any other TWO questions.

Do not write on the question paper.

SECTION A (Answer all the questions)

30 POINTS

1a)Differentiate the following types of menus.

Table d'hote and A'la carte

Special party and Ethnic

(4 Marks)

b)Define meaning of each of the following terms as used in cookery

Accompanment

Basting

Mirepoix

Fillet

Herb

(5 Marks)

- c) Identify atleast five color coding used for chopping and their uses. (10 Marks)
- d) Highlight four rules to be observed in food hygiene. (4 Marks)
- e) Name and explain seven large equipment's. (7 Marks)

SECTION B

- 2a) Explain five characteristics of a table d'hote menu. (5 Marks)
- b) Name and explain three safety hazards found in the kitchen. (6 Marks)
- c) Outline four causes of fire in the kitchen (4 Marks)
- d) Explain two ways of observing food hygiene when preparing salads. (4 Marks)
- e) Define recipe (1 Mark)

- 3a) Highlight six factors to be considered when choosing a cooking method. (6 Marks)
- b) Explain five moist heat cooking methods. (10 Marks)
- c) State four importance of a recipe. (4 Marks)

- 4a) List three duties and responsibilities of a kitchen staff (3 Marks)
- b) State seven preparation of vegetables (7 Marks)
- c) Name and explain the two sources of proteins (4 Marks)
- d) Outline four presentation of pastry products (4 Marks)
- e) Define pastry (2 Marks)

- 5a) Give five qualities of pastries and pastry products (5 Marks)
- b) State eight production of starch dishes (7 Marks)
- c) Give 5 factors to consider when selecting a vegetable (5 Marks)
- e) List three types of hygiene (3marks)

