



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 M24

UNIT CODE: BHC 1109

UNIT NAME: FOOD AND BEVERAGE PRODUCTION THEORY II

SERIES: SUPP/SPECIAL

TIME: 2 HOURS

DATE: Pick Date **MARCH 2025**

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 (Answer all the questions)

30 POINTS

QUESTION 1

- a) Define the following terms as used in cookery

Appetizers

Bechamel

sauce

Consomme

Mirepoix

Pouching

Recipe

(7mks)

- b) Define pastry

(2mks)

- c) Define the following terms as used in pastry

Pastry case

Pastry board

Pastry brake

- Pastry cutter (4mks)
- d) State four importance of a recipe (4mks)
- e) List four qualities of finished starch dish (4mks)
- f) Write an example of a recipe and procedure (4mks)
- g) Give five reasons for cooking (5mks)

SECTION B (Answer only TWO questions)

QUESTION 2

- a) Highlight six factors to be considered when choosing a cooking method (6mks)
- b) Explain five moist heat cooking methods (10mks)
- c) List four factors to be taken into account to achieve the kitchen layout (4mks)

QUESTION 3

- a) List eight qualities of a kitchen personnel (8mks)
- b) Highlight four qualities of a finished starch dish (4mks)
- c) Give eight factors to consider when selecting kitchen equipment (8mks)

QUESTION 4

- a) Define first Aid (2mks)
- b) Explain eight factors to consider when selecting vegetables (8mks)
- c) With an example describe a three course menu (10mks)

QUESTION 5

- a) State five considerations when selecting fuel for cooking in a catering establishment (5mks)
- b) Explain five ways in which protein dishes are presented (5mks)
- c) Give five general guidelines in pastry making (5mks)
- d) Highlight five personal hygiene requirements in the kitchen (5mks)