



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

SUP/SPEC EXAMINATION

SERIES: JULY 2025

TIME: 2 HOURS

DATE: Pick Date 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 marks

- 1a) Identify **three** stews made from beef. (3 Marks)
- b) Highlight **six** factors to consider when selecting kitchen equipment. (6 Marks)
- c) Define the following terms as used in cookery

Croutons

Chopping board

Marinade

Roux

Bouquet garni (5 Marks)

d) Marination is key when handling fish, meat and poultry. Explain the process involved and ingredients used in marination. (5 Marks)

e) there are various catering outlets in the hospitality industry list and explain **five** of them. (10 Marks)

f) Define first Aid (1 Mark)

2a) Bread rolls can be used as a soup accompaniment. Write the recipe of bread rolls to serve 10 portions (7 Marks)

b) Five duties of a head chef (5 Marks)

c) List **five** factors to be taken into consideration before any menu is written. (5 Marks)

e) Explain **three** characteristics of A' la carte menu (3 Marks)

3a) Name and explain five types of menus (10 Marks)

b) List **eight** preparations of cooking (8 Marks)

c) Define time planning (2 Marks)

4a) Define the following terms as used in pastry

I) Pastry case

II) Pastry board

III) Pastry brake

IV) Pastry cutter (4 Marks)

b) Explain **three** dry heat cooking methods. (5 Marks)

c) Write an example of a recipe and procedure / method. (6 Marks)

d) List **five** factors to be taken into account to achieve the kitchen layout (5 Marks)

5a) List **three** presentation of vegetable dishes (3 Marks)

b) Highlight **three** factors to consider when selecting protein food (3 Marks)

c) Give **five** sources of starch used in production (5 Marks)

- d) Identify five qualities of a finished starch dish (5 Marks)
- e) Highlight three guidelines in pastry making (3marks)
- f) Define hygiene (1mark)