



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 S23

UNIT CODE: BHC 1201

UNIT NAME: FOOD AND BEVERAGE PRODUCTION THEORY II

END OF SEMESTER EXAMINATION

SERIES: SUPP/SPECIAL 2024

TIME: 2 HOURS

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
 - Accompaniment
 - Sauce
 - Recipe cards
 - Marinade
 - Recipe
 - Fillet
 - Prove

(7mks)
- b) Name five condiments found in the kitchen (5mks)
- c) Define vegetable (2mks)
- d) Name three broad group of vegetables giving example of each (6mks)

- e) Give and explain three classification of fruits (6mks)
- f) Explain the two categories of vegetables giving examples in each case (4mks)

SECTION B (Answer only TWO questions)

QUESTION 2

- a) Name and explain three types of beef (6mks)
- b) List four quality for salads (4mks)
- c) Explain five uses of eggs (10mks)

QUESTION 3

- a) Marination is key when handling fish ,meat and poultry.Explain the process involved and ingredients used in marination (5mks)
- b) Name five different types of meat dishes (5mks)
- c) Fish are divided into two main groups.Name and explain how they differ from each other (10mks)

QUESTION 4

- a) Highlight five methods used in production of fish (5mks)
- b) State and explain five uses of eggs (10mks)
- c) Identify three stews made from beef (3mks)
- d) Define kitchen (2mks)

QUESTION 5

- a) List five types of cream (5mks)
- b) Name five ingredients that must be present in order to prepare a good cake (5mks)
- c) Discuss points to observe when preparing fruits and vegetables in order to Preserve ascorbic acid (10mks)