



TECHNICAL UNIVERSITY OF MOMBASA

School of Humanities and Social Sciences

Department of HOSPITALITY & Tourism MANAGEMENT

UNIVERSITY EXAMINATION FOR THE:

BACHELOR OF TECHNOLOGY IN HOSPITALITY MANAGEMENT

BTHM/S24

HHH 4104: FUNDAMENTALS OF FOOD AND BEVERAGE PRODUCTION

END OF SEMESTER EXAMINATION

SERIES: APRIL 2025

TIME: 2HOURS

DATE: Pick Date Apr 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 tquestion 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:

- (i) Marinade
- (ii) Stock
- (iii) Sauces.

(6 Marks)

(b) Distinguish between the following terms.

- (i) Kitchen layout and workflow
- (ii) burns and scalds.

(4 Marks)

- (c) Highlight **five (5)** previous preparation tasks to be performed before starting your daily activities in kitchen. (5 Marks)
- (d) Explain **Six (6)** uses of sauces in cooking in food production. (6 marks)
- (e) Highlight on Four (4) personal traits that an efficient supervisor must possess in Food and Beverage production. (4 Marks)
- (f) Explain **Five (5)** characteristics of work ethics in food production. (5 Marks)

SECTION B (Answer only TWO questions)

QUESTION 2

- (a) Discuss **Three (3)** methods of heat transferred to food. Giving two examples in each. (10 Marks)
- (b) State **Ten (10)** points to consider when purchasing kitchen equipment. (10 Marks)

QUESTION 3

- (a) Explain **Ten (10)** points to observe in order to prevent food poisoning in kitchen. (10 marks)
- (b) Describe **Five (5)** preparation sections of a kitchen in Food Production. (10 marks)

QUESTION 4

- (a) Describe **Three (3)** methods of steaming. (6 Marks)
- (b) Identify **Seven (7)** rules to be observed while making stock in food production. (14 Marks)

QUESTION 5

- (a) Explain **Five (5)** advantages of baking in food production. (10 Marks)
- (b) Describe **Five (5)** prevention measures to be observed by staffs to avoid accidents in kitchen. (10 Marks)

