



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: JULY 2025

TIME: 2HOURS

DATE: Pick Date Jul2025

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) Baste

(ii) Tenderizing

(iii) Hygiene

(iv) Sanitation.

(8 Marks)

(b) Describe Three (3) categories of kitchen equipment giving three examples in each. (10 Marks)

(c) Highlight **Six (6)** importance of personal hygiene. (6 Marks)

(d) State **Six (6)** causes of food poisoning in food production. (6 Mark)

SECTION B (Answer only TWO questions)

QUESTION 2

(a) Explain **Five (5)** factors which determine the number of staff to be required in food production (10 Marks)

(b) Describe Five (5) ways of cooking food in food production. (10 Marks)

QUESTION 3

(a) Identify Four (4) advantages of steaming in food production. (8 Marks)

(b) Explain **Six (6)** preventive measures to be observed to avoid burns and scald. (12 marks)

QUESTION 4

(a) Explain Five (5) factors influencing kitchen design in food production. (10 Marks)

(b) Highlight **Ten (10)** qualities a supervisor should possess in food production kitchen. (14 Marks)

QUESTION 5

(a) Explain **Five (5)** advantages of roasting in food production. (10 Marks)

(b) Highlight **Ten (10)** principles of ethics in food production. (10 Marks)

