THE MOMBASA POLYTECHNIC UNIVERSITY COLLEGE

Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN CATERING & ACCOMMODATION MANAGEMENT (DCAM A09)

FOOD & BEVERAGE PRODUCTION THEORY

END OF SEMESTER II EXAMS

SERIES: APRIL/MAY 2010

TIME: 2 HOURS

INSTRUCTIONS TO CANDIDATES

1. The paper consists of **TWO** Sections **A** and **B**.

2. Section **A** is compulsory.

3. Answer any **TWO** questions from Section **B.**

SECTION A
Compulsory (30 Marks)

QUESTION ONE

(a)   Define a kitchen.   **(2 Marks)**

(b)   Under kitchen hygiene discuss ventilation.   **(5 Marks)**

(c)   List down **EIGHT** procedures to be followed when cleaning large electrical
        equipment e.g. mincers, mixers or choppers.   **(8 Marks)**

(d)   Explain Food poisoning.   **(2 Marks)**

(e)   List **SEVEN** points on special required attention on Meat.   **(7 Marks)**

(f)   Differentiate between Night cook and staff cook.   **(4 Marks)**

(g)   Who is a food lift man?   **(2 Marks)**

SECTION B
Answer ANY TWO Questions

QUESTION TWO

In details explain a recipe with an example.   **(20 Marks)**

QUESTION THREE

(a)   List **TEN** functions of a Menu.   **(10 Marks)**

(b)   Advantages of Menu Planning.   **(10 Marks)**

QUESTION FOUR

(a)   (i)   Give **FIVE** differentiating points of Stocks and Sauces.   **(5 Marks)**

        (ii)   List **SEVEN** points to consider when preparing and cooking
                sauces.   **(7 Marks)**

(b).   List and explain the **THREE** classes of ROUX.   **(8 Marks)**