



# TECHNICAL UNIVERSITY OF MOMBASA

*Faculty of Business & Social Studies*

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING AND ACCOMMODATION

(CCA M12)

## **BHC 1103: FOOD AND BEVERAGE PRODUCTION THEORY**

SUPPLEMENTARY/SPECIAL EXAMINATIONS

**SERIES:** FEBRUARY 2013

**TIME:** 2 HOURS

### INSTRUCTIONS:

- This paper consists of **TWO** Sections **A** and **B**.
- Section **A** is **Compulsory**. Answer **ALL** questions.
- Answer any **TWO** questions in Section **B**.
- ***This paper consists of Two printed pages.***

## SECTION A (Compulsory) 30 Marks

### QUESTION 1

- a) Define the following terms:
- i) Desserts (2 ½ marks)
  - ii) Sweets/puddings (2 ½ marks)
  - iii) Savouries (2 ½ marks)
  - iv) Hors d'oeuvre (2 ½ marks)
- b) State **FOUR** classification of cold desserts and hot desserts. (8 marks)
- c) Explain in details the **FIVE** types of classification of fruits. (12 marks)

## SECTION B (Answer any TWO questions) 40 Marks

### QUESTION 2

Name and explain **SEVEN** preservation methods of fruits in catering industry. (20 marks)

### QUESTION 3

Name and explain the **FIVE** preservation methods of eggs in the catering industry. (20 marks)

### QUESTION 4

Name and explain the **THREE** types of animal fat and how they are used in cookery. (20 marks)

### QUESTION 5

Name and explain **SIX** methods of making flour mixtures light and aerated. (20 marks)