



TECHNICAL UNIVERSITY OF MOMBASA

Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN HOTEL & INSTITUTIONAL MANAGEMENT

(DHIM M12)

BHC 2108: FOOD AND BEVERAGE PRODUCTION THEORY

SUPPLEMENTARY/SPECIAL EXAMINATIONS

SERIES: FEBRUARY 2013

TIME: 2 HOURS

INSTRUCTIONS:

- This paper consists of Sections **A** and **B**.
- Section **A** is **Compulsory**.
- 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) Nutrients (2 marks)
 - ii) A la carte menu (2 marks)
 - iii) Hors d'oeuvre (2 marks)
 - iv) Julienne (2 marks)
 - v) Brine (2 marks)
- b) Explain **FIVE** points to consider when planning meals. (10 marks)
- c) Plan a three course meal include a horsd'oeuver as one of the starters and a refreshing beverage in the menu. (10 marks)

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

QUESTION 2

- a) Classify vegetables and give **TWO** examples for each case. (10 marks)
- b) Discuss **FIVE** points to consider when preparing vegetables in order to retain ascorbic acid. (10 marks)

QUESTION 3

- a) Giving **TWO** examples in each case discuss herbs, condiments and spices. (15 marks)
- b) Explain why it is recommended that beef (carcase) should be hanged before cooking. (5 marks)

QUESTION 4

- a) Explain **FIVE** uses of eggs. (10 marks)
- b) Discuss **TEN** mis-en-place duties you expect to perform to make the day a success on the day of production. (10 marks)