



TECHNICAL UNIVERSITY OF MOMBASA

Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN HOTEL & INSTITUTIONAL MANAGEMENT
(DHIM S12)

BHC 2103: INTRODUCTION TO FOOD PRODUCTION

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) Garnishing (2 marks)
 - ii) Croquettes (2 marks)
 - iii) Correcting (2 marks)
 - iv) Stock (2 marks)
 - v) Skim (2 marks)
- b) Explain **FIVE** reasons why previous preparation is important before commencing work in the kitchen. (10 marks)
- c) Differentiate between commercial and welfare catering. (10 marks)

SECTION B (Answer any TWO questions) 40 Marks

QUESTION 2

- a) Discuss attributes of a good food and beverage personnel. (10 marks)
- b) Why is it not advisable to smoke in the kitchen. Discuss **THREE** points. (10 marks)

QUESTION 3

You are the manager of Sunrise Hotel and you have been asked to give a lecture to the newly recruited kitchen staff on hygiene. Discuss **TEN** points that you would include in your lecture. (20 marks)

QUESTION 4

- a) What first aid would you give to the following:
- i) Cuts and bruises (4 marks)
 - ii) Burns and scalds (4 marks)
 - iii) Fainting (4 marks)
- b) Discuss how you would organize the kitchen to ensure smooth flow of activities of in the kitchen. (8 marks)