



TECHNICAL UNIVERSITY OF MOMBASA
Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING AND ACCOMMODATION
(CCA J12)

BHC 1201: FOOD & BEVERAGE PRODUCTION THEORY

END OF SEMESTER EXAMINATIONS

SERIES: APRIL 2013

TIME: 2 HOURS

INSTRUCTIONS:

- This paper consists of Sections **A** and **B**.
- Section **A** is **Compulsory**. Answer any **TWO** questions in Section **B**.
- Mobile phones are not allowed into the examination room.
- Cheating leads to disqualification.
- ***This paper consists of Two printed pages.***

SECTION A (Compulsory) 30 Marks

QUESTION 1

- a) State **FIVE** uses of cocoa in cookery. (5 marks)
- b) Give **FIVE** characteristics of good coffee. (5 marks)
- c) Give **FIVE** points to consider when storing coffee. (10 marks)
- d) Write the ingredients and the method of how to prepare the dinner rolls. (10 marks)

SECTION B (Answer any TWO questions) 40 Marks

QUESTION 2

Give reasons for the following faults found using yeast doughs:

- a) Close texture
- b) Uneven texture
- c) Coarse texture (20 marks)

QUESTION 3

Explain **FIVE** healthy and safety points to be observed when handling food according to the Food Hygiene Regulations 1993. (20 marks)

QUESTION 4

Explain in details the activities involved by the cook from the time he/she reports on duty at 8.00 to the time she cleans up in the kitchen. (20 marks)

QUESTION 5

- a) Write down the recipe for short pastry. (10 marks)
- b) Give the explained methods of how to prepare the puff pastry. (10 marks)