



**TECHNICAL UNIVERSITY OF MOMBASA**  
*Faculty of Business & Social Studies*

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING AND ACCOMMODATION  
(CCA S12)

**BHC 1109: 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 Three printed pages.***

## SECTION A (Compulsory) 30 Marks

### QUESTION 1

- a) Define the following terms as used in food production:
- i) Herbs (2 marks)
  - ii) Basting (2 marks)
  - iii) Starch (2 marks)
  - iv) A lacarte (2 marks)
- b) State **FIVE** points to look for when purchasing fish. (5 marks)
- c) Explain **SIX** factors to consider when menu planning. (12 marks)
- d) State **FIVE** factors to consider when storing different dishes. (5 marks)

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

### QUESTION 2

- a) Explain **FIVE** precautions to observe when frying food. (10 marks)
- b) Mention **THREE** advantages and **THREE** disadvantages of fried food. (6 marks)
- c) State **FOUR** reasons for cooking food. (4 marks)

### QUESTION 3

- a) Identify any **FIVE** classes of vegetables that are used as food, and in each case, give **TWO** examples. (15 marks)
- b) A cook is supposed to curb against loss of nutrients while cooking green leafy vegetables. State any such **FIVE** ways in ensuring this is done. (5 marks)

### QUESTION 4

- a) Explain **SIX** qualities of a given finished starch dish. (6 marks)
- b) Comment on the preparation and storage of starch grains that are used in food production. (10 marks)
- c) List **FOUR** points to look for when buying/selecting a given starch. (4 marks)

### QUESTION 5

- a) State **FOUR** general rules to observe when cooking food using the following methods:
- i) Boiling
  - ii) Baking
  - iii) Stewing
- (12 marks)

- b) Give examples of **TWO** foods each that can be prepared using the above mentioned methods. **(6 marks)**
- c) Explain the appropriate storage of herbs, spices and condiments. **(2 marks)**