



TECHNICAL UNIVERSITY OF MOMBASA

Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN CATERING AND ACCOMMODATION MANAGEMENT

(DCAM M11)

BHC 2302: FOOD 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) Define the following concepts:
- i) Profitability** (2 marks)
 - ii) Convenience foods** (2 marks)
 - iii) Rechauffe dishes** (2 marks)
 - iv) Standard portion cost.** (2 marks)
- b) Giving examples differentiate between local and international dishes. (5 marks)
- c) The development of an effective food cost control revolves itself into three distinct phases: Discuss any **TWO** such phases as applicable in catering establishments. (15 marks)

SECTION B (Answer any TWO questions) 40 Marks

QUESTION 3

Operational control is the heart of food production control. Discuss. (20 marks)

QUESTION 4

Explain the acceptable storage conditions for left overs. (20 marks)

QUESTION 5

Explain the factors to consider to facilitate identical menu items in food production control. (20 marks)