



TECHNICAL UNIVERSITY OF MOMBASA
Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN HOTEL & INSTITUTIONAL MANAGEMENT
(DHIM S12)

BHC 2105: FOOD AND 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) The following terms are commonly used in the Hospitality industry. Define each:
- i) Menu (2 marks)
 - ii) Recipe (2 marks)
 - iii) Concasse (2 marks)
 - iv) Brine (2 marks)
 - v) Garnishing (2 marks)
- b) You have been requested to organize and plan a meal for 40 American Navy Commandoes visiting Nyali barracks in Mombasa.
- i) Plan a three course meal include a horsd'oeuvrer as one of your starters. (8 marks)
 - ii) Make a shopping list. (2 marks)
- c) Kitchen organisation is of vital importance in the proper running of any hospitality establishment. Discuss **FIVE** points in kitchen organisation. (10 marks)

SECTION B (Answer any TWO questions) 40 Marks

QUESTION 2

You have been requested to give a lecture on hygiene to the newly recruited personnel in the kitchen. Discuss **TEN** points to include in your lecture. (20 marks)

QUESTION 3

Discuss **FIVE** factors affecting menu planning. (20 marks)

QUESTION 4

- a) Explain **TWO** methods of testing eggs for freshness. (8 marks)
- b) Discuss **FOUR** different methods of cooking food. (12 marks)

QUESTION 5

Discuss the functions of the following kitchen personnel.

- a) Chef de cuisine (4 marks)
- b) Rôtisseur (4 marks)
- c) Poissonnier (4 marks)
- d) Pâtissier (4 marks)
- e) Entremettier (4 marks)