



TECHNICAL UNIVERSITY OF MOMBASA

Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN HOTEL & INSTITUTIONAL MANAGEMENT

(DHIM M12)

BHC 2202: 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) Define the following terms commonly used in the Food and Beverage industry:
- i) Julenne (2 marks)
 - ii) Concasse (2 marks)
 - iii) Farinaceous (2 marks)
 - iv) Consomme (2 marks)
 - v) Seasoning (2 marks)
- b) i) Plan a three course meal with a choice in each course include a horsd'oeuvre as one of the starters, and marble cake and chocolate sauce as your desert. (9 marks)
ii) Cost the dessert (6 marks)
- c) Explain **FIVE** points to observe in preparing and cooking vegetables in order to retain ascorbic acid. (5 marks)

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

QUESTION 2

- a) Discuss **FIVE** different types of soups commonly prepared in the hospitality industry, give examples in each case. (10 marks)
- b) With the aid of diagrams explain **FIVE** different vegetable cuts normally used in food preparation. (10 marks)

QUESTION 3

- a) Define pulses. (2 marks)
- b) Mention **THREE** uses of pulses. (3 marks)
- c) With the aid of a diagram explain the structure of a wheat grain. (15 marks)

QUESTION 4

- a) It is important to have different coloured chopping boards in any kitchen. Discuss. (8 marks)
- b) Classify fruits and give **TWO** examples in each class. (12 marks)

QUESTION 5

You have been appointed the manager of Cool View hotel a four star hotel, in Malindi. Briefly explain what points you would include in your briefing to your assistants on the day your catering for forty (40) Professors. (20 marks)