



TECHNICAL UNIVERSITY OF MOMBASA

Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN HOTEL & INSTITUTIONAL MANAGEMENT

BHC 2101: INTRODUCTION TO FOOD AND BEVERAGE PRODUCTION

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

We have **SIX** basic methods of cooking food. List them and define them shortly. **(30 marks)**

SECTION B (Answer any TWO questions) 40 Marks

QUESTION 2

Proteins, carbohydrates, fats, vitamins are the main components of food. Give the effects of cooking on each one of them. **(20 marks)**

QUESTION 3

The following methods are used in cooking food. List **FOUR** types of food which can be cooked using:

- a) Steaming
- b) Braising
- c) Boiling
- d) Baking

(20 marks)

QUESTION 4

Explain briefly what happens when food is cooked using the following methods;

- a) Baking
- b) Boasting
- c) Stewing
- d) Braising

(20 marks)

QUESTION 5

Make a sketch of the kitchen in the training canteen indicating the different sections and briefly explain their uses. **(20 marks)**