



TECHNICAL UNIVERSITY OF MOMBASA

Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN HOTEL & INSTITUTIONAL MANAGEMENT

(DHIM M12)

BHC 2105 : FOOD AND BEVERAGE PRODUCTION THEORY

END OF SEMESTER EXAMINATIONS

SERIES: DECEMBER 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 Culinary terms.

- i) Correct (2marks)
- ii) Crouton (2marks)
- iii) Marinade (2marks)
- iv) Menu (2marks)
- v) Recipée` (2marks)

b) Discuss Three (3) reasons for using different colored for chopping in food boards preparation. ... (6marks)

c) Plan a three (3) course meal with a choice in each course. Include a hor-d'oeuvre as one of your starters. (14marks)

SECTION B (Answer any TWO questions) 40 Marks

QUESTION 2

Discuss the functions of the following kitchen personnel.

- i) Le chef Entremettier (5 marks)
- ii) Le chef Garde – manger (5marks)
- iii) Le chef poissonnier (5marks)
- iv) Le chef de cuisine (5marks)

QUESTION 3

a) Explain the activities that take place in the following areas of the kitchen.

- i) Scullery (3 marks)
- ii) Stillroom (3marks)
- iii) Plate room (2marks)

b) Why is it important to consider the season of the year when planning meals. Give three (3) reasons. (12 marks)

QUESTION 4

Discuss four (4) elements of supervision.

(20marks)

QUESTION 5

- a) Explain five (5) advantages and five (5) disadvantages of microwave cooking. (10marks)
- b) Discuss FIVE (5) rules that you would observe when preparing and cooking vegetables to conserve Ascorbic acid. (10marks)