

TECHNICAL UNIVERSITY OF MOMBASA Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN HOTEL & INSTITUTIONAL MANAGEMENT (DHIM S12)

BHC 2202: 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 Two printed pages.

SECTION A (Compulsory) 30 Marks

QUESTION 1

a) Define the following Culinary terms.	
i) Sandwich	(2 marks)
ii) Brunoise	(2 marks)
iii) Roux	(2 marks)
iv) Jullienne	(2 marks)
v) Consomme`	(2 marks)
b) i) Identify five (5) mistakes in the following menu.	(10marks)

ii) suggest five (5) ways of correcting this menu to make it better. (10marks).

SECTION B (Answer any TWO questions) 40 Marks

QUESTION 2

a) Explain the uses of fats in the preparation of meals.	(5 marks)
b) With the aid of diagrams explain five (5) different vegetable cuts.	(15marks)

QUESTION 3

a) With the aid of a diagram explain the structure of eggs. (10 marks)

b) Vitamin C (ascorbic acid) is easily destroyed during preparation and cooking of vegatables. Explain five (5) important points to adhere to during preparation and cooking of vegetables inorder to conserve ascorbic acid. (10marks)

QUESTION 4

a)	Define hors-d'oeuvre'' and give Three (3) categories of hors-d'oevre.	(5marks)
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b)	Classify fruits and for each classification give 2 examples.	(10 marks)
QUESTION 5		
a)	Discuss ten (10) uses of eggs in cookery	(10marks)

b) What points would you give to your assistants during briefing on the day you are a manager to make the day a success. Discuss ten (10) points. (10marks)