



# 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:** 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) Marinade (2 marks)
  - ii) Basting (2marks)
  - iii) Shred (2marks)
  - iv) Correcting (2marks)
  - v) Concasse` (2marks)
- b) Explain what first Aid you would give if the following accidents were to happen while you are in Kitchen.
- i) Shock (4marks)
  - ii) Cuts and bruises (4marks)
  - iii) Burns and scalds (4marks)
- c) Differentiate between soups and stocks. (5marks)
- ii) Briefly explain (3) three characteristics of a good soup. (3marks)

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

### QUESTION 2

Explain Ten (10) points on how to prevent accidents in the kitchen. (20marks)

### QUESTION 3

- a) What is Tandoor, cooking Explain Briefly? (10marks)
- b) Explain five (5) advantages of microwave cooking. (10marks)

### QUESTION 4

Discuss how you would observe hygiene in the following parts of the body.

- i) Hands (5marks)
- ii) Feet (5marks)
- iii) Mouth (5marks)
- iv) Hair (5marks)

### QUESTION 5

Explain (5) five attributes you expect to see in a food handler. (20marks)