



TECHNICAL UNIVERSITY OF MOMBASA

Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING AND ACCOMMODATION

(CCA S12)

BHC 1103: FOOD & 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

Define the following terms.

- i) Apprentice
- ii) Aboyear
- iii) Le chef Entremettier

- iv) Food

(21 $\frac{1}{2}$ marks)

QUESTION 2

Brief explain ten functions of the Head Chef.

(10 marks)

QUESTION 3

Briefly explain three different types of food poisoning bacteria.

(10marks)

SECTION B: Answer Any two questions (20marks)

QUESTION 4

Fruits can be preserved in many different ways for later use.

Give at least 10 methods and in each give 4 examples of fruits that can be preserved using that method:
(20

marks)

QUESTION 5

In food preparation fuel is of utmost importance. Give the advantages and disadvantages of the following fuels:

- i) Electric fuel
- ii) Gas fuel
- iii) Steam cooking
- iv) Solid cooking

(5marks each)

QUESTION 6

- i) Give and explain 4 methods of controlling bacterial growth in foods.
(10marks)
- ii) State the classification of Root vegetables giving examples in each class.
(10marks)

QUESTION 7

- i) Kitchen Equipment are divided into three categories. Name and explain each one of them giving at least two examples from each category.
(10marks)
- ii) Give and write down the procedures of weekly cleaning the Refrigerator. (10marks)