



TECHNICAL UNIVERSITY OF MOMBASA

Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING AND ACCOMMODATION

(CCA J/M13)

BHC 1109 : 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 Two printed pages.***

SECTION A (Compulsory) 30 Marks

QUESTION 1

- a) Explain the following terms as used in cookery.
- i) Croquette
 - ii) Concasse
 - iii) Marinade
 - iv) Menu
- (2 1/2marks)
- b) Explain Three methods of Tendering meat. (6marks)
- c) Discuss three methods used to Test eggs for freshness. (9marks)
- d) Using relevant examples, discuss five uses of eggs in cookery. (5marks)

SECTION B (Answer any TWO questions) 40 Marks

QUESTION 2

- a) Name and explain five methods of fish preservation. (10marks)
- b) Give Three types of Fish and in each type give atleast Two Examples. (10marks)

QUESTION 3

Explain in details the methods of preparation of the following foodstuffs to be served in the classic Restaurant.

- i) Fruit salad to be served chilled. (5marks)
- ii) Plain cake with custard sauce to be served hot. (5marks)
- iii) Mayonnaise as a vegetable salad dressing. (5marks)
- iv) Dinner Rolls (5marks)

QUESTION 4

Explain in details Two types of varieties of vegetables mostly used in the catering Industry. In each type give relevant examples and uses in cookery (20 marks)

QUESTION 5

Explain in factors to consider when compiling menu. (20marks)