



TECHNICAL UNIVERSITY OF MOMBASA

Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN HOTEL & INSTITUTIONAL MANAGEMENT

(DHIM J12)

BHC 2105: FOOD AND BEVERAGE PRODUCTION THEORY

END OF SEMESTER EXAMINATIONS

SERIES: AUGUST 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
- i) Recipe (2marks)
 - ii) Menu (2 ½ marks)
 - iii) Jullienne (2marks)
 - iv) Concasse (2marks)
 - v) Marinade (2 ½ marks)
- b) What are the functions of the following kitchen staff.
- i) Patisier (3marks)
 - ii) Poissonnier (3marks)
 - iii) Sous chef (3marks)
- c) Explain FIVE (5) factors to consider when planning menus. (10marks)

SECTION B (Answer Two Questions in this section)

QUESTION 2

- a) Giving examples discuss the following.
- i) Herbs (5marks)
 - ii) Condiments (5marks)
 - iii) Spices (5marks)
- b) Give five (5) examples of pulses. (5marks)

QUESTION 3

Explain five (5) points on factors to consider when purchasing fish. (20marks)

QUESTION 4

- a) What are the ways in which poultry dishes can be presented give four (4) ways. (8marks)
- b) With the aid of diagrams explain the structure of wheat. (10marks)
- i) Name two nutrients found in the scutellum. (2marks)

QUESTION 5

What previous preparation tasks would you perform to ensure smooth running of the kitchen and the restaurant on the day you are a manager. Give ten (10) points. (20marks)