



# TECHNICAL UNIVERSITY OF MOMBASA

*Faculty of Business & Social Studies*

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING AND ACCOMMODATION  
(CCA M/S 12)

**BHC 1107: FOOD AND BEVERAGE PRODUCTION**

END OF SEMESTER EXAMINATIONS  
MARKING SCHEME  
AUGUST 2013  
TIME: **3 HOURS**

**CANDIDATES NAME :**

.....

**STUDENT NO :**

.....

**ID NO :**

.....

**DATE :**

.....

**PRODUCTON QUESTION:**

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	DESCRIPTION	MAXIMUM SCORE	ACTUAL SCORE	REMARKS
<b>A.</b>	<b>MENU</b>			
	– Menu format (design)	2		
	– Correct combination of foods	1		
	– Colour and texture	1		
	– Nutritional balance	1		
	– Correct interpretation of theme in question.	1		
<b>Total</b>		<b>6</b>		
<b>B.</b>	<b>PREPARATION</b>			
	– Food order	4		
	– Correct heading for columns	1		
	– Correct foods in correct columns	1		
	– Correct quantities			
<b>Total</b>		<b>7</b>		
<b>C.</b>	<b>COSTING</b>			
	– List of the dishes	1		
	– Ingredient	2		
	– Unit of purchase	1		
	– Quantities required	2		
	– Cost per unit	1		
	– Cost of amount used	2		
	– Total cost of dish	2		
	– Total cost of dish	1		
	– Cost of the meal			
<b>Total</b>		<b>11</b>		
<b>D.</b>	<b>ORDER OF WORK</b>			
	– Correct sequency of events and methods	3		
	– Timing of each event	2		
	– Dovetailing	1		
<b>Sub-total</b>		<b>6</b>		
<b>Grand Total</b>		<b>30</b>		

2.	DESCRIPTION	MAXIMUM SCORE	ACTUAL SCORE	REMARKS
<b>A</b>	<b>ACTUAL PREPARATION GROOMING</b> <ul style="list-style-type: none"> <li>– Clean well pressed uniform</li> <li>– Headscarf/hat ( 1/2 ) dress/trouser (1) jacket ( 1/2 ), low shoes ( 1/2 ), low shoes ( 1/2 ) well polished closed shoes ( 1/2 ) , clean nails ( 1/2 ) , no nail varnish ( 1/2 ), no jewellery and make up ( 1/2 )</li> </ul>			
<b>Total</b>		<b>5</b>		
<b>B.</b>	<b>PRE-PREPARATION</b> <ul style="list-style-type: none"> <li>– Measuring, assembling and grouping ingredients neatly</li> <li>– assembling of equipments neatly</li> </ul>	2 1		
<b>Total</b>		<b>3</b>		
<b>C.</b>	<b>Preparations</b> <ul style="list-style-type: none"> <li>– correct methods as per specific terms and skills</li> <li>– correct starter/accompaniment</li> <li>– protein/Accompaniment</li> <li>– starch</li> <li>– vegetables</li> <li>– desserts/accompaniments</li> <li>– coffee/milk</li> <li>– clearing up as you work</li> </ul>	1 1 2 1 1 1 1 1		
<b>Total</b>		<b>9</b>		
<b>D.</b>	<b>Cooking</b> Correct methods, time and temperatures <ul style="list-style-type: none"> <li>– Starters</li> <li>– Protein</li> <li>– Starch</li> <li>– Vegetables</li> </ul>	1 2 2 1 1		

	– Deserts	1		
	– Coffee/milk	1		
	– Clearing as you work			
	<b>Total</b>	<b>9</b>		
	<b>Grand Total</b>	<b>26</b>		

3.	DESCRIPTION	MAXIMUM SCORE	ACTUAL SCORE	REMARKS
A	– Specific skills, terms and processes required for each question N/B check that the skills, terms and processes are used in the appropriate dish below:			
	<b>TEST ONE</b> Consomme, croquette, rolls, grill, simmer, sauce			
	<b>Total</b>	<b>6</b>		
	<b>TEST ONE</b> Blend, sauce, mirland, steam. Shred, dough			
	<b>Total</b>	<b>6</b>		
	<b>TEST TWO</b> Rissotto, chill, bake, blind, mash, prove, curry			
	<b>TEST THREE</b> Dressing, braize, sauce, croquette, dice, knead			
	<b>Total</b>	<b>6</b>		
	<b>TEST FOUR</b> Mash, Simmer, Batter, Brunnoise, Bourguet-gaini, puree.			
	<b>Total</b>	<b>6</b>		
	<b>TEST FIVE</b> Marinade, Rolls, fish, mash, fry, garnish			
	<b>Total</b>	<b>6</b>		
	<b>TEST SIX</b> Ratatoville, croutons, strangonott, stir tried, cream, piping.			
	<b>Total</b>	<b>6</b>		
	<b>TEST SEVEN</b> Coconut, blend, simmer, sweat, beef olives, dressing.			
	<b>Total</b>	<b>6</b>		
	<b>TEST EIGHT</b>			

	Skim, whisk, knead liver, shred, dressing.			
	<b>Total</b>	<b>6</b>		
	<b>TEST NINE</b> Roast, baste, punch, mirpoix, stock, Rissotto, gravy.			
	<b>Total</b>	<b>6</b>		
<b>B.</b>	<b>SAFETY</b>			
	– Floor kept clean and dry	1		
	– Knives and other tools safely kept	1		
	– Oven doors kept closed	1		
	– Pot handles kept away from worker	1		
	<b>Total</b>	<b>4</b>		
<b>C.</b>	<b>HYGIENE</b>			
	– Bin lined and covered	1		
	– working surfaces clean and dry	1		
	– raw foods and cooked foods kept separately	1		
	– chopping boards well washed after use	1/2		
	– clear as work progress	1		
	– kitchen cloths used	1/2		
	– hands kept clean	1/2		
	– no touching hair or any parts of the body during work or scratching yourself	1/2		
	– All foods covered	1/2		
	– No licking of fingers/hands	1/2		
	<b>Total</b>	<b>7</b>		
<b>D.</b>	<b>RESULTS</b>			
	– Taste, appearance, texture, colour	2		
	– Starter/Accompaniments	1		
	– Protein/Accompaniments	2		
	– Starch	2		
	– Vegetable	1		
	– Desert	1		
	– Coffee	1		
	<b>Total</b>	<b>7</b>		

4.	<b>PRESENTATION FOR SERVICE</b>			
	<b>DESCRIPTION</b>	<b>MAXIMUM SCORE</b>	<b>ACTUAL SCORE</b>	<b>REMARKS</b>
	Marks for correct service of dishes i.e – Garnish 1, correct temperatures – Correct portioning 1 – Starter ½, accompaniment ½ – Protein ½, Accompaniment ½ – Starch ½ – Vegetables ½ – Desert 1 accompaniment ½ – Coffee 1 ½	2 1 1 1 ½ ½ 1 ½ 1 ½		
	<b>Total</b>	<b>14</b>		
	<b>TIME MANAGEMENT</b> – Job attended as planned – All tasks completed – On time	2 1 1		
	<b>Total</b>	<b>4</b>		
	<b>FINAL CLEAN UP</b> – Equipments washed after food service – All surfaces cleaned and dried – Everything put back in place – Economy of fuel, water and materials	1 1 1 1		
	<b>Total</b>	<b>4</b>		
	<b>Grand total</b>	<b>17</b>		