



TECHNICAL UNIVERSITY OF MOMBASA
Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING AND ACCOMMODATION
(CCA J12)

BHC 110 : FOOD & 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

Define the following terms:

- i) Apprentice (2marks)
- ii) Aboyeur (2marks)
- iii) Le chef Entremetties (2marks)
- iv) Food (2marks)
- v) Roux (2marks)

QUESTION 2

Explain in Details Ten functions of the Head chef. (10marks)

QUESTION 3

Briefly discuss three different types of food poisoning bacteria. (10marks)

SECTION B (Answer any two questions from this section (20marks)).

QUESTION 4

Explain 10' Ten preservation methods used for fruits. (20marks)

QUESTION 5

Briefly explain five Advantages and five disadvantages of Gas cooking in the kitchen. (20marks)

QUESTION 6

- a) Explain 5 methods used to control bacterial growth in the foods. (10marks)
- b) Discuss the root vegetables that are commonly used in the kitchen giving their food values in the body. (10marks)

QUESTION 7

- a) Kitchen Equipment are divided into three main categories. Giving at least two examples for each describe the various categories of kitchen equipment. (10marks)
- b) Explain the weekly cleaning of the refrigerator. (10marks)