



# TECHNICAL UNIVERSITY OF MOMBASA

*Faculty of Business & Social Studies*

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN HOTEL & INSTITUTIONAL MANAGEMENT

(DHIM M13)

## **BHC 2202: 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) Explain FIVE factors that are taken into account when designing a kitchen. (10marks)
- b) Differentiate the following kitchen layouts:- (4marks)
- i) Island
  - ii) U-shaped
- c) Outline TWO duties of each of the following kitchen personnel. (6marks)
- i) Chef de' cuisine
  - ii) Chef de' partie
  - iii) Le sous chef
- d) Practice of clean habits in the Kitchen is the only way to achieve a satisfactory standard of hygiene. Explain. (10marks)

### SECTION B (Choose Any Two questions from this section.)

### QUESTION 2

- a) Highlight Three reasons for the provision of each of the following in the kitchen: (6marks)
- i) Ventilation
  - ii) Lighting
  - iii) Plumbing
- b) Describe FOUR qualities of a good kitchen floor. (4marks)
- c) State the factors to be considered when preparing stock. (4marks)
- d) Identify TWO properties of a good sauce. (2marks)
- e) Explain the following types of soups. (4marks)
- i) Consomme
  - ii) Broth
  - iii) Puree
  - iv) Veloute'

### QUESTION 3

- a) Describe Three qualities of a good soup (3marks)
- b) Explain the meaning of the term **recipe**. (2marks)
- c) Highlight FIVE importance of a recipe to a chef. (5marks)
- d) As a chef in a busy kitchen explain how you would prevent accidents caused by burns and scalds. (10marks)

### QUESTION 4

- a) Explain FIVE rules to observe when handling knives in the kitchen. (5marks)
- b) Explain the meaning of the term menu. (1mark)
- c) Identify SEVEN factors to be considered when planning a menu. (14marks)