



TECHNICAL UNIVERSITY OF MOMBASA

Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING AND ACCOMMODATION

(CCA S12)

BHC 1201: 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 Three printed pages.***

SECTION A (Compulsory) 30 Marks

QUESTION 1

- i) Explain the food value of milk in the body. (5marks)
- ii) State five uses of cocoa in cookery (5marks)
- iii) State five characteristics of good coffee. (5marks)
- iv) Explain six different methods of making coffee (12marks)
- v) Explain the method of making Dinner Rolls. (3marks)

SECTION B (Answer any Two questions) (40marks)

QUESTION 2

Give reasons for the following faults found when using yeast in dough (puff pastry)

- i) Not flaky: two reasons
- ii) Fat oozes out: five Reasons
- iii) Hard (puff pastry) : Three Reasons (20marks)

QUESTION 3

Examples five healthy and safety points to be observed when handling food according to the food Hygiene Regulation, 1990-1993. (20marks)

QUESTION 4

- a) Explain the method of preparing meat pies using puff pastry. (10marks)
- b) Give the method of preparing samosas. (10marks)

QUESTION 5

Briefly Explain Ten different types of milk used in cookery. (20marks)