



# **THE MOMBASA POLYTECHNIC UNIVERSITY COLLEGE**

***Faculty of Business & Social Studies***

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING

(CC J10)

## **FOOD AND BEVERAGE PRODUCTION THEORY**

END SEMESTER EXAMS

**SERIES:** APRIL/MAY 2010.

**TIME:** 2 HOURS

### **INSTRUCTIONS TO CANDIDATES**

1. The paper consists of **TWO** Sections **A** and **B**.
2. Section **A** is compulsory. Answer **ALL** questions.
3. Answer any **TWO** questions from Section **B**.
4. Switch off your mobile phones

Cheating in examination leads to disqualification.

**SECTION A**  
(COMPULSORY)

- Q.1 (a) State **SIX** characteristics that kitchen clothing must have. (6 marks)
- (b) Hygiene of the kitchen equipment is of paramount importance. Discuss. (14 marks)
- (c) Plumbing is very necessary in the kitchen. Discuss. (10 marks)

**SECTION B**

Answer any **TWO** questions from this Section.

- Q.2 (a) Name and explain equipment that require particular care and cleaning in the kitchen. (10 marks)
- (b) State **TEN** necessary steps to follow when cleaning large electrical equipments e.g. mincers, mixers, slicers etc. (10 marks)
- Q.3 (a) Explain in details the chemical food poisoning that you have learnt. (10 marks)
- (b) Give **FIVE** reasons for ventilation in the kitchen premises. (10 marks)
- Q.4 Personal hygiene is of great importance for a food handler. Discuss. (20 marks)