



THE MOMBASA POLYTECHNIC UNIVERSITY COLLEGE

Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING AND ACCOMMODATION

(CCA A08)

FOOD AND BEVERAGE PRODUCTION THEORY

FINAL EXAMS

SERIES: APRIL/MAY 2010.

TIME: 3 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 THREE** questions from Section **B**.

SECTION A
(Compulsory)

- Q.1 (a) Name **THREE** types of Root Vegetables and in each type give at least two examples. (6 marks)
- (b) Name **FIVE** types of vegetables and in each type give two examples. (10 marks)
- (c) Explain the food value of the vegetables. (4 marks)
- Q.2 (a) State factors to consider when purchasing green vegetables. (5 marks)
- (b) State methods for preserving green vegetables. (7 marks)
- (c) Fruits may be divided into five main groups. Name each group giving at least two examples. (8 marks)

SECTION B

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

- Q.3 (a) Define Raising Agents. (2 marks)
- (b) Write down and explain the methods of making flour mixtures light and aerated. (10 marks)
- (c) Give four methods of preserving eggs. (8 marks)
- Q.4 (a) Define the following terms:
- (i) Lard
 - (ii) Suet
 - (iii) Dripping
- (6 marks)
- (b) State the different types of milk that you have learnt. (4 marks)
- (c) Write and explain **TEN** factors to consider when compiling menus. (10 marks)
- Q.5 (a) Give **THREE** methods of heat transfer to foods and in each method give brief explanation. (6 marks)
- (b) Write down the effect of heat on proteins. (4 marks)
- (c) Compile a three-course A La Carte Menu of your choice. (10 marks)
- Q.6 Write and explain the **TEN** duties of the storekeeper in the catering establishment. (20 marks)