



THE MOMBASA POLYTECHNIC UNIVERSITY COLLEGE

Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING AND ACCOMMODATION

(CCA A09)

FOOD AND BEVERAGE PRODUCTION THEORY

END OF 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**. ALL questions carry equal marks.

SECTION A

(Answer **ALL** questions.)

- Q.1 (a) Define the following Terms with one examples:
- | | | |
|--------|--------------|-----------|
| (i) | Basting | (2 marks) |
| (ii) | Mire poix | (2 marks) |
| (iii) | Egg wash | (2 marks) |
| (iv) | Jardi niere | (2 marks) |
| (v) | Sauté | (2 marks) |
| (vi) | Menu | (2 marks) |
| (vii) | A la Carte | (2 marks) |
| (viii) | Table d hote | (2 marks) |
| (ix) | Blanching | (2 marks) |
| (x) | Braising | (2 marks) |
- (b) List down **SEVEN** Moist heat cooking methods and **THREE** Dry heat methods. (10 marks)

SECTION B

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

- Q.2 Explain Food Production system and Food Production process. (20 marks)
- Q.3 Explain the various problems in frying and list their causes. (20 marks)
- Q.4 List down **TEN** skills applicable or involved in order to fry food at the Best possible manner. (20 marks)
- Q.5 Explain how to clean the following surfaces:
- | | | |
|-------|-------------------|-----------|
| (i) | Metal | (3 marks) |
| (ii) | Tiles | (3 marks) |
| (iii) | Paint | (3 marks) |
| (iv) | Glass | (3 marks) |
| (v) | Vinyl or Linoleum | (3 marks) |
| (vi) | Luminate | (3 marks) |
| (vii) | Marble | (2 marks) |