



# **THE MOMBASA POLYTECHNIC UNIVERSITY COLLEGE**

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

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN CATERING AND ACCOMMODATION MANAGEMENT

(DCAM MO7/A07)

## **FOOD & BEVERAGE PRODUCTION THEORY**

FINAL 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.
3. Answer any **THREE** questions from Section **B**.

## SECTION A

(Compulsory)

- Q.1 State any **TWO** duties of each of the following kitchen staff:
- (i) Kitchen porters
  - (ii) Aboyear
  - (iii) Commis chef
  - (iv) Chef de partie (4 marks)
- Q.2 (a) State **SIX** methods of making flour mixtures light and aerated. (6 marks)
- (b) Briefly explain **EIGHT** factors to consider when compiling Menus. (8 marks)
- (c) Give **FIVE** advantages of cost analysis of meal and its efficient costing systems. (10 marks)
- Q.3 (a) It is important that kitchen premises are well ventilated. Give **FOUR** reasons for this. (4 marks)
- (b) Name and explain **SIX** types of catering establishments that you know. (8 marks)

## SECTION B

(Answer any **THREE** questions from this Section.)

- Q.4 (a) Outline 10 (**TEN**) qualities of a cook. (10 marks)
- (b) Outline **FIVE** safety rules one should observe while working in the production kitchen. (10 marks)
- Q.5 (a) Explain **FIVE** responsibilities of the executive chef. (10 marks)
- (b) Explain **FIVE** points to observe when preparing and cooking green leafy vegetables. (10 marks)
- Q.6 Name and briefly explain **TEN** preservation methods that you have learnt. (20 marks)
- Q.7 Name and explain the commercial documents that are essential parts of a control system of any catering establishment. (20 marks)