



THE MOMBASA POLYTECHNIC UNIVERSITY COLLEGE

Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING

(CC J09)

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) Define the following terms used in cookery.
- (i) Puree
 - (ii) Brunnoise
 - (iii) Stubbing
 - (iv) Batter
 - (v) Braise. (5 marks)
- (b) Explain **THREE** major categories of herbs. (6 marks)
- (c) Describe **FOUR** bottled sauces used in production unit. (8 marks)
- (d) State **SIX** uses of fats in making bakery products. (3 marks)
- (e) Give **FIVE** points to observe in order to prepare good stock. (5 marks)

SECTION B

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

- Q.2 (a) (i) List **FOUR** flour qualities that influence the finished baked products. (4 marks)
- (ii) State **SIX** important rules to follow in making breads and rolls. (6 marks)
- (b) (i) Identify **FOUR** herbs used in cookery. (2 marks)
- (ii) State **THREE** features of quality pastry. (3 marks)
- (c) State **FIVE** general rules of pastry making. (5 marks)
- Q.3 (a) (i) Define the term 'A LA DENTE'. (1 mark)
- (ii) Identify **FOUR** uses of Pasta. (4 marks)
- (b) Using illustrations, name any **FIVE** types of Pasta. (5 marks)
- (c) (i) Define sandwiches. (1 mark)
- (ii) Give **FOUR** points to note in sandwich preparation. (4 marks)
- (d) Explain **FIVE** uses of eggs in cookery. (5 marks)

- Q.4 (a) Explain the functions of the following ingredients in bread making.
- (i) Yeast
 - (ii) Salt
 - (iii) Fat
 - (iv) Sugar
 - (v) Liquid. (10 marks)
- (b) State the appropriate **TWO** dishes for the following accompaniment/
garnish.
- (a) Bread sauce
 - (b) Tomato sauce
 - (c) Bread rolls
 - (d) Vinaigrette sauce
 - (e) Croutons. (10 marks)
- Q.5 (a) Explain **TWO** possible causes to the following faults in Bread making.
- (i) Crust colour too dark
 - (ii) Crust colour too pale
 - (iii) Crust busters
 - (iv) Crust too thick
 - (v) Poor texture crumbly. (10 marks)
- (b) Explain **THREE** types of food contamination giving examples to each. (10 marks)