TECHNICAL UNIVERSITY OF MOMBASA

Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN HOTEL & INSTITUTIONAL MANAGEMENT

(DHIM J13)

BHC 2202: FOOD AND BEVERAGE PRODUCTION THEORY

END OF SEMESTER EXAMINATION

SERIES: MARCH 2017 **TIME:** 2 HOURS

INSTRUCTIONS:

- ☐ This paper consists of Sections **A** and **B**.
- ☐ Section **A** is **Compulsory**. Answer any **TWO** questions in Section **B**.
- ☐ Mobile phones are not allowed into the examination room.
- ☐ Cheating leads to disqualification.
- ☐ *This paper consists of Two printed pages.*

QUESTION 1

a) Define the following culinary terms:
  i)   Recipeé
  ii) Menu
  iii) Concassé
  iv) Correcting
  v) Homogenization   **(10 marks)**

b) Giving reasons explain **FIVE** instructions that you would give your assistants on tasks to be carried out during previous preparation in the kitchen.   **(5 marks)** c) i) Identify **FIVE** mistakes from the following menu.   **(10 marks)**

<u>**Menu**</u>

Tomato Soup/Vinegrate
Tomato Salad

****

Steamed Rice
Grilled chicken
Stewed Beef
****

ii) Give suggestions on how to improve this menu. or   **(5 marks)**
Roasted   Potatoes
****
Fresh Fruit Salad
or
Orange Juice
****
Tea

150/=**SECTION B** (Answer any **TWO** questions) **40 Marks**

QUESTION 2

a) Using relevant examples discuss **FIVE** uses of eggs in cookery.   **(10 marks)**

b) Discuss the process of homogenization.   **(10 marks)**

QUESTION 3

a) Discuss **FOUR** methods of tenderizing meat.   **(8 marks)**

b) Discuss **THREE** methods of testing eggs for freshness.   **(12 marks)**

QUESTION 4

Discuss the preparation of poultry in readiness for cooking. **(20 marks)**

QUESTION 5

What precaution would you take to ensure the conservation of ascorbic acid during preparation and cooking of vegetables? Give **TEN** points. **(20 marks)**