



Inspiring Innovation and Leadership

KARATINA UNIVERSITY

UNIVERSITY REGULAR EXAMINATION 2018/2019 ACADEMIC YEAR

BACHELOR IN HOTEL AND HOSPITALITY MANAGEMENT

**COURSE CODE: BHM 103: FOOD AND BEVERAGE
PRODUCTION I (THEORY)**

DATE: 10TH APRIL 2019

TIME: 9:00pm-12:00pm

INSTRUCTIONS TO CANDIDATES

**Answer All Questions in Section A and any Three questions
from Section B**

SECTION A: ATTEMPT ALL QUESTIONS (25 MARKS)

QUESTION ONE

a) Describe the following terminologies

i) Pan proving

ii) Skimming

iii) Bouquet garni

6marks

b) Outline the procedure of making a cake using creaming method

6marks

c) Explain three types of recipes giving an example in each

6marks

d) Differentiate between thickening and binding agents giving an example in each

4marks

e) Highlight three (3) classification and example of kitchen equipment in each

3marks

SECTION B: ATTEMPT THREE (3) QUESTIONS ONLY (45 MARKS)

QUESTION TWO

a) Explain the following cooking technique

i. Basting

ii. Charring

iii. Pan proving

6marks

b) Plan a three course menu for the Karatina University lecturers in your department and as a manager highlight to your brigade six (6) factors to consider in menu planning.

9marks

QUESTION THREE

a) Describe five (5) preparation sections according to Augustus Escoffier parties system 10marks

b) State five (5) ways to prevent enzymic browning of fruits during preparation

5marks

QUESTION FOUR

- a) Highlight five (5) advantages of coating food as a technique associated with deep frying to your kitchen brigade 5marks
- b) Summarize the catering uses of eggs throughout the French classical menu 10marks

QUESTION FIVE

- a) Describe the following terminologies
- i. Julenie
 - ii. Brunnoise
 - iii. Pane 6marks
- b) Explain with a diagram the classification of soups 9marks

QUESTION SIX

- a) Describe one (1) cut of the following butchers meats suitable for dry method of cooking
- i. Beef fillet
 - ii. Poultry
 - iii. Fish 6marks
- b) i. Explain three (3) types of roux 6marks
- ii. Outline the procedure of producing chicken veloute. 3marks