



**ALUPE UNIVERSITY
COLLEGE**

... Bastion of Knowledge ...

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ACADEMICS, RESEARCH AND STUDENTS' AFFAIRS

UNIVERSITY EXAMINATIONS

2020 /2021 ACADEMIC YEAR

SECOND YEAR SECOND SEMESTER REGULAR EXAMINATION

**FOR THE DEGREE OF BACHELOR OF HOTEL
AND HOSPITALITY MANAGEMENT**

COURSE CODE: BHM 216

COURSE TITLE: FOOD AND BEVERAGE PRODUCTION

DATE: 29TH JULY, 2021

TIME: 1:00PM- 4:00PM

INSTRUCTION TO CANDIDATES

➤ **SEE INSIDE**

THIS PAPER CONSISTS OF 3 PRINTED PAGES

PLEASE TURN OVER

REGULAR - MAIN EXAM

BHM 216: FOOD AND BEVERAGE PRODUCTION

STREAM BHM

DURATION: 3HOURS

INSTRUCTIONS TO CANDIDATES

- i. Answer Question **ONE** and any other **TWO** questions.
- ii. Do not write on the question paper

SECTION A (COMPULSORY)

(30MKS)

QUESTION ONE

- a) List five qualities of an ideal cooking pan (5mks)
- b) State five points to consider when buying fish fillets (5mks)
- c) Identify five things to consider when storing eggs (5mks)
- d) Outline five measures to take in order to prevent chemical food poisoning (5mks)
- e) Give five uses of yoghurt in food preparation (5mks)
- f) Highlight five advantages of stewing beef (5mks)

SECTION B

QUESTION TWO

- a) Outline **five** points to consider when choosing cutting boards (5mks)
- b) Give **five** factors to consider when choosing fuel for cooking (5mks)
- c) Briefly explain **five** ways of enhancing workflow in a kitchen (10mks)

QUESTION THREE

- a) Distinguish between cayenne pepper and paprika (5mks)
- b) Highlight **five** ways of incorporating fat into flour mixtures (5mks)
- c) Describe **five** ways of finishing pastry products for presentation (10mks)

QUESTION FOUR

- a) Distinguish between pouring and coating sauces (5mks)
- b) Highlight **five** roles of fat in flour mixtures (5mks)
- c) Examine **five** causes of cloudiness in a consommé (10mks)

QUESTION FIVE

- a) Highlight **five** things to consider when buying meat for use in cookery (5mks)
- b) Identify **five** roles of glucose syrup in food and beverage production (5mks)
- c) Describe the procedure of preparing short pastry (10mks)
