



Scott Christian UNIVERSITY

SCHOOL OF PROFESSIONAL STUDIES

BACHELOR OF HOSPITALITY AND TOURISM MANAGEMENT

UNIT CODE/NAME: BHM 212: FOOD AND BEVERAGE PRODUCTION I

September- December 2019/2020 End Semester Exam

- Time: 2 Hours

Instructions: Answer Question ONE (Compulsory) and any other TWO questions.

QUESTION ONE

- a) Define the following;
 - i. Food spoilage
 - ii. Hazards
 - iii. Cross-contamination
 - iv. Detergents
 - v. Critical Control Point (10 Marks)
- b) List any five hazardous substances that are found in the work place (production & service areas) (5 Marks)
- c) State the main symptoms of food poisoning. (4 Marks)
- d) Identify 7 seven stages of the HCCP System. (7 Marks)
- e) Briefly explain the FIFO Policy on stock rotation. (2 Marks)
- f) Differentiate between chilling and freezing. (2 Marks)

QUESTION TWO

Under the Health and Safety at Work Act, employees have a responsibility to provide a safe work place that will not cause employees illness or harm.

- a) Explain the responsibility of the employers under this Act. (10 Marks)
- b) Explain the legal responsibility of food handlers in the food industry. (5 Marks)

QUESTION THREE

- a) Highlight any four poor hygiene practices that should be avoided during food and beverage production. (4 Marks)
- b) Identify six causes of food cross- contamination. (6 Marks)
- c) Pests can be attracted to food premises because there is food, warmth, shelter, water, and possible nesting materials.
 - i. List any five signs of pest invasion in food preparation areas. (2½ Marks)
 - ii. State five ways pests can be eliminated or controlled from food preparation and storage areas. (2½ Marks)

QUESTION FOUR

a) Explain briefly the storage of the following foodstuffs;

(10 Marks)

- i. Dairy products
- ii. Cooked foods
- iii. Canned foods
- iv. Dry foods.
- v. Fish.

b) Explain the importance of stocktaking.

(5 Marks)

QUESTION FIVE

a) Describe the following methods of cooking;

(3 Marks)

i. Boling.

(3 Marks)

ii. Grilling.

(5 Marks)

b) Describe the liquids that are used when poaching food.

(4 Marks)

c) Describe 2 ways stews can be thickened to improve consistency.