



SCHOOL OF PROFESSIONAL STUDIES

BACHELOR OF ARTS IN HOSPITALITY MANAGEMENT

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

January – April 2018/2019 End Semester Exam - Time: 2 Hours

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

QUESTION ONE

- a) Define the following Culinary terms (10 marks)
- i) Cuisine
 - ii) Cross-Contamination
 - iii) Stock
 - iv) Sauce
 - v) Roux
- b) Explain the vegetarian Cuisine (5 marks)
- c) State the three 3 main ingredients in the preparation of mirepoix (3 marks)
- d) Give five most commonly used thickening agents used during food production (5 marks)
- e) *"Most food-borne disease is caused by bacteria spread by food workers"*. In light of this statement, explain personal hygiene practices that a chef must observe while working in the kitchen. (7 marks)

QUESTION TWO

- a) Explain situations in which cross contamination can occur during food production (5 marks)
- b) Write out any recipe of your choice. Include the following: List of required ingredients, quantities of the ingredients, and the method of preparation. (10 marks)

QUESTION THREE

- a) Describe the main ingredients used in the preparation of classic stocks (10 marks)

b) Outline the procedure for blanching bones

(5 marks)

QUESTION FOUR

a) Briefly describe the following international cuisine

i) Indian Cuisine

(5 marks)

ii) Chinese Cuisine

(5 marks)

b) Describe the etiquette of Indian dining

(5 marks)

QUESTION FIVE

Briefly describe the following African Cuisine, stating their staple foods, eating habits and at least two indigenous dishes. (15 marks)

i) Kenyan Cuisine

ii) South African Cuisine

iii) Ugandan Cuisine