

**SECOND SEMESTER EXAMINATION
JANUARY/FEBRUARY, 2018**

COURSE CODE: HCM 339

CREDIT UNIT: 2

COURSE TITLE: FOOD AND BEVERAGE PRODUCTION III

TIME ALLOWED: 2HRS

Instructions: 1. Attempt question number one (1) and any other three (3) questions.

2. Question number 1 carries 25 marks, while the other questions carry 15 marks each.

3. Present all your points in a coherent and orderly manner.

QUESTION ONE

A).Identify and explain the three (3) methods of heat transfer. 15mks

(B). State three (3) purposes and 4 advantages of stewing. 7mks

(C). Identify three (3) aims of mixing in baking. 3mks

QUESTION TWO

A. In two(2) points each, describe the effects of heat on the following:

(i) Protein 2mks (ii) Starch 2mks (iii) Sugar 2mks (iv) Water 2mks

B. Describe the method of poaching fish.4mks

C. Write short notes on fishes suitable for poaching.3mks

QUESTION THREE

(A)Identify ten (10) things that should be in place in preparation for cake making.5mks

(B) Outline ten(10) functions of fat in cake making. 10mks

QUESTION FOUR

(A)List three (3) functions of eggs in cake making 3mks.

(B) Describe farinaceous dish in 3 points.3mks

(C) Classify wheat into three.9mks

QUESTION FIVE

(A)Enumerate five (5) examples each of the under listed methods of heat transfer:

(i) Moist heat 5mks (ii) Dry heat 5mks

(B) State three(3)good qualities of egg3mks.

(C) With examples,List two (2) varieties of fish and give four (4) examples of each. 2mks

QUESTION SIX

(A)Itemize five (5) points that should be borne in mind for successful cake making. 5mks

(B) Mention ten(10) types of sandwiches. 5mks

(C) Describe the recipe for the following:

i.Soft-boiled eggs. 3mks (ii) Medium-soft egg. 2mks

