



MACHAKOS UNIVERSITY

University Examinations for 2020/2021 Academic Year

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

SECOND YEAR FIRST SEMESTER EXAMINATION FOR

BACHELOR OF SCIENCE (HOSPITALITY AND TOURISM MANAGEMENT)

HTM 213-2: FOOD AND MENU KNOWLEDGE 1

DATE: 13/8/2021

TIME: 8.30-10.30 AM

INSTRUCTIONS:

Answer question ONE and any other TWO questions

QUESTION ONE (30 MARKS) (COMPULSORY)

- a) Describe the following terms used in cookery;
- i) Kitchen
 - ii) Mise – en place
 - iii) Roux
 - iv) Rissole
 - v) Satellite kitchen
 - vi) Hors d’oeuvres
 - vii) Bouquet garni (14 marks)
- b) Differentiate between a broth and puree. (4 marks)
- c) Highlight Five (5) uses of sauce in a meal. (5 marks)
- d) Distinguish between Herbs and Spices (2 marks)
- e) You are an executive chef at Machakos University hotel. Highlight Five (5) guidelines you would enforce in matters regarding kitchen hygiene in your hotel. (5 marks)

SECTION B 40 MARKS

QUESTION TWO (20 MARKS)

- a) Highlight EIGHT (8) points to prevent Food poisoning in the kitchen (8 marks)
- b) State FOUR (4) points to note when purchasing each of the following food items
 - i. Fish fillet (4 marks)
 - ii. Leafy vegetables (4 marks)
 - iii. Liver (4 marks)

QUESTION THREE (20 MARKS)

- a) Discuss FIVE (5) methods of waste disposal used in hotel establishments (10 marks)
- b) Explain FIVE (5) ways on how HACCP Concept is used in the kitchen. (10 marks)

QUESTION FOUR (20 MARKS)

- a) Explain FOUR (4) points to bear in mind prior to planning a Menu (8 marks)
- b) Explain SIX (6) uses of Eggs in Food Production (12 marks)

QUESTION FIVE (20 MARKS)

- a) Highlight SIX (6) safety points to observe when boiling food (6 marks)
- b) Describe FOUR (4) types of soups (8 marks)
- c) Explain THREE (3) conditions necessary for the growth of bacteria (6 marks)