



MACHAKOS UNIVERSITY

University Examinations 2021/2022 Academic Year

SCHOOL OF HOSPITALITY AND TOURISM

DEPARTMENT OF HOSPITALITY MANAGEMENT

SECOND YEAR SECOND SEMESTER EXAMINATION FOR

BACHELOR OF SCIENCE (HOSPITALITY AND TOURISM MANAGEMENT)

HTM 213-2: -FOOD AND MENU KNOWLEDGE 1

DATE:

TIME:

INSTRUCTIONS: Answer Question **One** (Compulsory) and any other **Two** question

QUESTION ONE (COMPULSORY) (30 MARKS)

- a) Define the following terms used in cookery;
- i) Kitchen
 - ii) Mise – en place
 - iii) Roux
 - iv) Bouquet garni
 - v) Stock
 - vi) Soup
 - vii) Sauce (14 marks)
- b) Differentiate between a broth and puree. (2 marks)
- c) Briefly explain Five (5) uses of sauce in a meal. (5 marks)
- d) Distinguish between Herbs and Spices (2 marks)
- e) You are an executive chef in Machakos University hotel. Explain Five (5) guidelines you would enforce in matters regarding to kitchen hygiene in your hotel. (5 marks)
- f) Highlight **2** ways in which to derive the best value from green leafy vegetables. (2 marks)

QUESTION TWO (20 MARKS)

- a) Highlight NINE (9) points to prevent Food poisoning in the kitchen. (9 marks)
- b) State 3 types of fats used in catering establishment. (3 marks)

- c) Explain the causes of the following faults in food production
- i) Sour breadrolls
 - ii) Greasy stew
 - iii) Lumpy custard sauce
 - iv) Cracked swiss roll
- (8 marks)

QUESTION THREE (20 MARKS)

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

QUESTION FOUR (20 MARKS)

- a) Analyze FOUR (4) considerations that you need to put prior to planning a Menu (8 marks)
- b) Examine SIX (6) uses of Eggs in Food Production (12 marks)

QUESTION FIVE (20 MARKS)

- a) Highlight 4 ingredients used to make bouquet garni (2 marks)
- b) Describe FOUR (4) types of soups (8 marks)
- c) Determine FIVE (5) conditions necessary for the growth of bacteria (10 marks)