



MACHAKOS UNIVERSITY

University Examinations for 2022/2023 Academic Year

SCHOOL OF BUSINESS, ECONOMICS AND HOSPITALITY AND TOURISM

MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

SECOND YEAR FIRST SEMESTER EXAMINATION FOR

BACHELOR OF SCIENCE (HOSPITALITY AND TOURISM MANAGEMENT)

BHM-201 ESSENTIALS OF MENU KNOWLEDGE, PLANNING AND COSTING

DATE:

TIME:

INSTRUCTIONS

Answer Question ONE and any other TWO questions

QUESTION ONE (COMPULSORY) (30 MARKS)

- a) Define the following terms (6 marks)
- i. Mirepoix
 - ii. Sauté
 - iii. Sweat
 - iv. Blanch
 - v. Stock
 - vi. cross contamination
- b) list (4) four cuts of each of the following (4 marks)
- i. Vegetables
 - ii. Chicken
- c) Describe five uses of eggs in cookery (10 marks)
- d) Explain two Objectives of a Kitchen department (4 marks)
- e) Explain any three Safety rules in handling knives in the kitchen (6 marks)

QUESTION TWO (20 MARKS)

- a) Explain five factors to consider in the choice of kitchen equipment. (10 marks)

- b) Pair the following Beef Cuts and their recommended usage in food production (10 marks)

JOINT	USES
Shoulder	
Leg	
Breast	
Middle neck	
Best-end	
Saddle	

QUESTION THREE (20 MARKS)

- a) Plan a three course lunch menu for university students attending a STTI workshop in Mombasa (10 marks)
- b) Explain five factors to consider when buying fresh fish (10 marks)

QUESTION FOUR (20 MARKS)

- a) Giving examples differentiate between herbs and spices (10 marks)
- b) Explain the primary food flavors are in the flavor profile (10 marks)

QUESTION FIVE (20 MARKS)

- a) Giving two examples of each list five types of vegetables (15 marks)
- b) Explain the causes of accidents in the kitchen (5 marks)