



# MACHAKOS UNIVERSITY COLLEGE

(A Constituent College of Kenyatta University)  
University Examinations for 2015/2016 Academic Year

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT ENGINEERING AND  
TECHNOLOGY

DEPARTMENT OF HOSPITALITY MANAGEMENT

SECOND SEMESTER EXAMINATION FOR DIPLOMA IN HOSPITALITY &  
TOURISM MANAGEMENT

DHTM027: FB PRODUCTION THEORY

DATE: \_\_\_\_\_

TIME: \_\_\_\_\_

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## INSTRUCTIONS.

*This paper consists of TWO Sections; A & B*

*Section A is COMPULSORY*

*Choose any TWO questions in Section B*

### SECTION A: COMPULSORY

1. a) Define the term 'menu' (2 marks)
- b) Explain FIVE factors to consider when planning a menu (5 marks)
- c) Outline FOUR disadvantages of using pre-planned menus (4 marks)
- d) Explain FIVE importance of costing and pricing menus (5 marks)
- e) State FOUR functions of a menu (4 marks)
- f) Highlight FIVE items that should be included while costing (5 marks)
- g) Enumerate FIVE importance of standard recipes (5 marks)

**SECTION B: CHOOSE ANY TWO**

2. a) Explain any FOUR factors which influence pricing of function menus (8 marks)  
b) Garden weddings have become the norm in Kenya today. Explain SIX problems associated with catering for such a function (12 marks)
3. a) Explain FIVE factors that influence the choice of foods people eat (10 marks)  
b) A fixed menu with a limited choice is popular with most caterers. Explain FIVE reasons for this. (10 marks)
4. a) Creative chefs often come up with new dishes. Propose guidelines chefs use in making a new dish (10 marks)  
b) Write out the course content of a table d'hote dinner menu (10 marks)
5. a) Explain FIVE advantages of using a time plan during food production (10 marks)  
b) State FOUR advantages of using cyclic menus in school meal service (4 marks)  
c) Highlight SIX mistakes found in a menu copy (6 marks)