

**MACHAKOS UNIVERSITY**  
**SPECIAL/SUPPLEMENTARY EXAMS**  
**SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT**  
**DEPARTMENT OF HOSPITALITY MANAGEMENT**  
**SECOND YEAR EXAMINATION FOR THE AWARD OF DEGREE IN BACHELOR OF**  
**HOSPITALITY MANAGEMENT**  
**COURSE CODE: BHT 206**  
**COURSE TITLE: FOOD AND MENU KNOWLEDGE 1**

**SECTION A: ANSWER ALL QUESTIONS. (30 Marks)**

1. a) Define the following terms as used in food and menu knowledge
- i) Sous chef
  - ii) Expediter or Announcer (Aboyeur)
  - iii) Chef Entremetier
  - iv) Legumier
  - v) Food safety
  - vi) Food hygiene
  - vii) Chef Tournant (7 marks)
- b) Explain roles and responsibilities of executive chef (5 marks)
- c) Explain roles and responsibilities of sous-chef (5 marks)
- d) Identify the main factors that determine the layout of a kitchen (5 marks)
- e) Identify the different categories of kitchen equipments and their examples (8 marks)

**SECTION B: ANSWER ANY TWO QUESTIONS.**

- 2 a) Define cooking and explain the aims and objectives of cooking food? (10 marks)
- b) State and explain the five constituents of food? (10 marks)
3. Describe the system of hierarchy in hotel Industry and state the roles and responsibilities of all the stations in food production department. (20 marks)

**4a)** List the commonly used sources of energy in cooking. (10 marks)

**b)** Briefly describe the various categories of kitchen equipments used (10 marks)

**5a)** Briefly explain the functions of eggs in cookery. (10 marks)

**b)** Discuss the various methods of cooking eggs. (10 marks)