



MACHAKOS UNIVERSITY

University Examinations for 2022/2023 Academic Year

SCHOOL OF BUSINESS, ECONOMICS AND HOSPITALITY AND TOURISM

MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

THIRD YEAR FIRST SEMESTER EXAMINATION FOR

BACHELOR OF SCIENCE (HOSPITALITY AND TOURISM MANAGEMENT)

BHT 315-3 FOOD AND MENU KNOWLEDGE 11

DATE:

TIME:

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

QUESTION ONE (COMPULSORY) (30 MARKS)

- a) Plan, prepare, and cost 2 different menus of three- course-menu for 24 Safaricom Managers during the launching of Safaricom Corporation bond. (12 marks)
- b) Compile a recipe of Short Crust Pastry to be served as a desert at the launch. (8 marks)
- c) Highlight four examples of convenience foods (4 marks)
- d) You are a Pastry chef in Machakos University hotel. Explain to your staff three ways of finishing pastry products for presentation (6 marks)

QUESTION TWO (20 MARKS)

- a) Discuss using relevant examples five classes of milk products (10 marks)
- b) Covid-19 Pandemic was a major challenge in food production and service industry that affected the industry negatively. Assess other challenges and trends the food industry can expect in 2023 resulting from the pandemic. (10 marks)

QUESTION THREE (20 MARKS)

- a) Predict FIVE control measures the head chef would emphasize in a brief to new kitchen staff. (10 marks)
- b) Elaborate FIVE guidelines followed when deep frying food. (10 marks)

QUESTION FOUR (20 MARKS)

- a) Explain FIVE factors to consider when selecting kitchen equipment. (10 marks)
- b) State TEN key components of a recipe. (5 marks)
- c) Enumerate FIVE preparation methods of meat. (5 marks)

QUESTION FIVE (20 MARKS)

Write short notes on the following cooking methods:

- i. Braising.
- ii. Steaming.
- iii. Marinating.
- iv. Blind-Baking
- v. Grilling.