



# MACHAKOS UNIVERSITY

University Examinations for 2021/2022 Academic Year

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

THIRD YEAR SUPPLEMENTARY EXAMINATION FOR

BACHELOR OF SCIENCE (HOSPITALITY AND TOURISM MANAGEMENT)

BHT315-3: - FOOD AND MENU KNOWLEDGE 11

**DATE**

**TIME**

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

## QUESTION ONE

Illustrate the following parts of a cow:

1. Sirloin
2. Thick flank
3. Brisket
4. Chuck and blade
5. Topside

**(5 marks)**

ii. Describe the uses of the above cuts of meat.

**(5 marks)**

iii. While purchasing chicken, describe five (5) characteristics you should consider for the best selection.

**(5 marks)**

iv. Differentiate between the following:

1. Broiler
2. Capon
3. Cockerel
4. Rooster
5. Spring chicken

**(10 marks)**

v. Describe 5 uses of yoghurt.

**(5 marks)**

## QUESTION TWO

- I. Describe the following methods of cooking chicken:
  - i. Braising
  - ii. Poaching
  - iii. Baking
  - iv. Roasting **(8 marks)**
2. Explain the three (3) procedures commonly used to prepare fish **(6 marks)**
3. You have been send to the market to purchase fish, what six (6) areas will you look out for fresh ones. **(6 marks)**

## QUESTION THREE

1. Name and describe five (5) types of steak **(10 marks)**
2. Describe five (5) uses of eggs **(5 marks)**

## QUESTION FOUR

1. It is necessary to use spices and herbs as we cook. Explain five (5) of their uses in today's kitchen. **(10 marks)**
2. For one to use eggs for a longer time, one needs to store them properly. Give five (5) advices on how to store them. **(5 marks)**
3. Outline to your trainees five (5) uses of condiments. **(5 marks)**

## QUESTION FIVE

1. Differentiate between the following;
  - i. Beef and veal
  - ii. Lamb and mutton
  - iii. Bacon and ham
  - iv. Baron and offals **(4 marks)**
2. Describe five (6) uses of vegetables in a menu **(6 marks)**
3. Explain the difference of five (5) types of fish **(10 marks)**