



MACHAKOS UNIVERSITY

University Examinations 2018/2019

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

SECOND YEAR SPECIAL/SUPPLEMENTARY FOR

DIPLOMA HOSPITALITY AND TOURISM MANAGEMENT

DHTM-027_: FOOD PRODUCTION THEORY 111

DATE: 24/7/2019

TIME: 8.30-10.30 AM

INSTRUCTIONS

This paper consists of two sections A and B.

- (i) Answer all the questions in section A and any two questions in section B.

SECTION A

- 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

2.
 - a) Explain FIVE factors to consider while structuring a menu copy (10 marks)
 - b) Highlight SIX mistake found in a menu copy (6 marks)
 - c) State FOUR advantages of using cyclic menus in school meal service (4 marks)
3.
 - a) Write out course content of a table d'hôte dinner menu (10 marks)

- b) Explain FIVE advantages of using a time plan during food production (10 marks)
- 4. a) Distinguish between Table d'hôte menu and Ala carte menu (10 marks)
- b) State FIVE advantages of using pre –planned menu in a hotel (10 marks)
- c) Illustrate a work schedule for the production of a three course meal (10 marks)
- 5. a) A fixed menu with a limited choice is popular with most caterers. Explain FIVE reason for this (10 marks)
- b) Highlight FIVE mistake found in a menu copy (5 marks)
- c) State FIVE factors to consider when planning a menu (5 marks)