



MACHAKOS UNIVERSITY COLLEGE

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

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

**SECOND SEMESTER EXAMINATION FOR THE DEGREE IN BACHELOR OF
SCIENCE IN HOSPITALITY AND TOURISM MANAGEMENT**

HTM 213: FOOD AND MENU KNOWLEDGE

DATE: 8/8/2016

TIME: 2:00 – 4:00 pm

INSTRUCTIONS.

This paper consists of section A and B.

SECTION A - 30 Marks: Question one is compulsory

SECTION B – 40 Marks: Answer any two questions. Each question is worth 20 marks.

This paper consists of 3 printed pages

SECTION A: COMPULSORY (30 MARKS)

1. a) Differentiate the following terms (4 marks)
 - i. Stock and sauce
 - ii. Recipe and dish
- b) Define the terms (5 marks)
 - i. Mirepoix
 - ii. Saute
 - iii. Sweat
 - iv. Blanch
 - v. Bechamel
- c) State four cuts of each of the following (4 marks)
 - i. Vegetables
 - ii. Chicken

- d) Suggest three different categories of soups. Give one example in each case (3 marks)
- e) Mention three degrees to which a roux may be cooked (3 marks)
- f) State one advantage and one disadvantage of each of the following cooking methods (4 marks)
 - i. Stewing
 - ii. Baking
- g) State three reasons for cooking food (3 marks)
- h) Briefly describe four types of kitchen layouts (4 marks)

SECTION B: 40 MARKS (ANSWER ANY TWO QUESTIONS)

- 2. a) Explain five rules of preparing and cooking vegetables (10 marks)
 - b) i) Enumerate five types of pasta that may be used for cookery (5 marks)
 - ii) Explain five ways to ensure health and safety during the storage, preparation and cooking of meats (5 marks)
- 3. a) Enumerate ten hygiene rules that a food handler must observe. (10 marks)
 - b) Describe the effects of heat on cereals (10 marks)
- 4. a) Explain five factors to consider in the choice of kitchen equipment (10 marks)
 - b) Describe five uses of eggs in cookery (10 marks)
- 5. a) Explain four reasons why we require to coat fish before frying it (8 marks)
 - b) Discuss three classes/categories of each of the following foods
 - i) Vegetables
 - ii) Chicken (12 marks)