



MACHAKOS UNIVERSITY

University Examinations 2020/2021 Academic Year

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

**THIRD YEAR FIRST SEMESTER EXAMINATION FOR
BACHELOR OF SCIENCE (HOSPITALITY AND TOURISM MANAGEMENT)**

HTM 315-3: FOOD AND MENU KNOWLEDGE II

DATE:31/3/2021

TIME: 8.30-10.30 AM

INSTRUCTIONS

Answer Question One and Any Other Two Questions

SECTION A (COMPULSORY)

QUESTION ONE (30 MARKS)

- a) State 5 (five) uses of eggs in cookery (5 marks)
- b) State any five (5) general rules for making pastry (5 marks)
- c) Identify any 3(three) methods of cake making (3 marks)
- d) List four (4) basic types of stocks used in cookery (4 marks)
- e) Outline four qualities of good soup (4 marks)
- f) State five reasons for coating fried foods (5 marks)
- g) Highlight four (4) methods of preserving vegetables (4 marks)

SECTION B – ANSWER ANY TWO QUESTIONS IN THIS SECTION

QUESTION TWO (20 MARKS)

- a) Explain the role of the following ingredients used in pastries (10 marks)
 - i. Sugar
 - ii. Fat
 - iii. Flour
 - iv. Yeast
 - v. Eggs

- b) Outline any (5) five types of bread (5 marks)
- c) List and explain 5 types of sandwiches (5 marks)

QUESTION THREE (20 MARKS)

- a) Outline 5 rules to observe when cooking pasta (5 marks)
- b) Elaborate five (5) uses of nuts and seeds in cookery (5 marks)
- c) State and explain the five (5) constituents of food? (10 marks)

QUESTION FOUR (20 MARKS)

- a) Discuss 4 major uses of eggs in cookery. (4 marks)
- b) While citing examples, explain 3 various categories of kitchen equipment's used in production section. (6 marks)
- c) Explain five factors to consider when menu planning (10 marks)

QUESTION FIVE (20 MARKS)

The world is becoming a global village. Many tourists who travel around want to sample different foods from different regions. Discuss five (5) emerging trends and give examples of food to be sampled during these travels.