



# **MACHAKOS UNIVERSITY**

**University Examinations 2019/2020 Academic Year**

**SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT**

**DEPARTMENT OF HOSPITALITY MANAGEMENT**

**FIRST YEAR FIRST SEMESTER EXAMINATION FOR**

**BACHELOR OF SCIENCE IN HOSPITALITY AND TOURISM MANAGEMENT**

**HTM 100-1: INTRODUCTION TO HOSPITALITY INDUSTRY**

**DATE: 4/12/2019**

**TIME: 11.00-1.00 PM**

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## **INSTRUCTIONS**

**Answer Question One and Any Other Two Questions**

### **QUESTION ONE (30 MARKS)**

- a) Define the following terms as used in Hospitality
  - i. Hospitality
  - ii. Tourism
  - iii. Hospitality Industry (6 marks)
- b) Explore 5 the unique characteristics of hospitality service industry. (5 marks)
- c) Briefly examine 5 the factors affecting hospitality and tourism industry. (5 marks)
- d) Discuss both the positive and negative views of career choice in hospitality industry. (10 marks)
- e) Elaborate on the **PEST** factors that affect hospitality and tourism industry (4 marks)

### **QUESTION TWO (20 MARKS)**

- a) Briefly discuss the criteria of classifying hotels in Kenya. (10 marks)
- b) Explore the types of accommodation used by travelers in hospitality and tourism industry. (10 marks)

**QUESTION THREE (20 MARKS)**

- a) Discuss Franchising classification of hotels, giving both the advantages and disadvantages of a franchisor and a franchisee. (10 marks)
- b) Explain the different classifications of hotel guests. (10 marks)

**QUESTION FOUR (20 MARKS)**

- a) Discuss the functions of major hotel departments in hospitality industry. (10 marks)
- b) Briefly explain how front office co-ordinates with other departments in the hotel. (10 marks)

**QUESTION FIVE (20 MARKS)**

- a) Briefly describe some of the terminologies used in housekeeping. (10 marks)
- b) Explain the term “resort” while giving examples on the same. (10 marks)



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**DEPARTMENT OF HOSPITALITY MANAGEMENT**

**SECOND YEAR FIRST SEMESTER EXAMINATION FOR**

**BACHELOR OF SCIENCE IN HOSPITALITY AND TOURISM MANAGEMENT**

**HTM 213-2: FOOD AND MENU KNOWLEDGE 1**

**DATE: 11/12/2019**

**TIME: 8.30-10.30 AM**

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## **INSTRUCTIONS**

**Answer Question One and Any Other Two Questions**

### **QUESTION ONE (30 MARKS)**

- a) Define the following terms as used in food and menu knowledge
  - i. Chef de Partie
  - ii. Expediter or Announcer (Aboyeur)
  - iii. Chef Entremetier
  - iv. Les commis chefs
  - v. L' apprenti
  - vi. Menu
  - vii. Chef Tournant (7 marks)
- b) Discuss the various points to consider when planning for a menu. (5 marks)
- c) Explore the various roles and responsibilities of sous-chef (5 marks)
- d) Elaborate the main factors that determine the layout of a kitchen (5 marks)
- e) Briefly describe the important things done in the wash-up area. (5 marks)
- f) Explain giving examples the different categories of the kitchen equipment. (3 marks)

**QUESTION TWO (20 MARKS)**

- a) Define cooking and discuss the aims and objectives of cooking food? (10 marks)
- b) State and explain the five constituents of food? (10 marks)

**QUESTION THREE (20 MARKS)**

- a) Discuss the different types of menus in hotels. (10 marks)
- b) Briefly explain the current trends of menu planning. (10 marks)

**QUESTION FOUR (20 MARKS)**

- a) Elaborate some of the methods through which heat for cooking is generated. (10 marks)
- b) Briefly explain the various cutting, mashing, grating and grinding tools (10 marks)

**QUESTION FIVE (20 MARKS)**

- a) Briefly explain the various thickening agents used in cooking. (10 marks)
- b) Explain any five basic methods of cooking eggs. (10 marks)



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**DEPARTMENT OF HOSPITALITY MANAGEMENT**

**THIRD YEAR FIRST SEMESTER EXAMINATION FOR**

**BACHELOR OF SCIENCE IN HOSPITALITY AND TOURISM MANAGEMENT**

**BHT 315-3: FOOD AND MENU KNOWLEDGE 11**

**DATE: 3/12/2019**

**TIME: 2.00-4.00 PM**

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## **INSTRUCTIONS**

**Answer Question One and Any Other Two Questions**

### **QUESTION ONE (30 MARKS)**

- a) Define the following terms as used in menu knowledge
  - i. Vegans
  - ii. Kosher
  - iii. Chef Entremetier
  - iv. Menu
  - v. Food hygiene
  - vi. Chef Tournant (6 marks)
- b) Describe the different types of sauces (5 marks)
- c) Explore the different dietary requirements according to various faiths. (5 marks)
- d) Briefly explain the types of cake decorations (6 marks)
- e) Discuss the different types of menus in hotels. (4 marks)
- f) Discuss giving examples the two main types of salads (4 marks)

**QUESTION TWO (20 MARKS)**

- a) Discuss the methods while giving examples of preparing vegetables. (10 marks)
- b) State and explain the types of wastes in a kitchen and the various methods of disposing off? (10 marks)

**QUESTION THREE (20 MARKS)**

- a) Explain the role of different ingredients in cake making. (10 marks)
- b) Briefly discuss while giving examples the different classification of deserts. (10 marks)

**QUESTION FOUR (20 MARKS)**

- a) Explain the term garnishes, types of garnishes and the various ways of preparing garnishes. (10 marks)
- b) Discuss the definition of fruits and explore the classification of fruits. (10 marks)

**QUESTION FIVE (20 MARKS)**

- a) Explain the definition of vegetables and explain the different classification of vegetables. (10 marks)
- b) Discuss the term beverages and explain while giving examples the different types of beverages. (10 marks)



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**BACHELOR OF SCIENCE IN HOSPITALITY AND TOURISM MANAGEMENT**

**HTM 207-2: WINE AND BEVERAGE KNOWLEDGE**

**DATE: 5/12/2019**

**TIME: 8.30-10.30 AM**

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## **INSTRUCTIONS**

**Answer Question One and Any Other Two Questions**

### **QUESTION ONE (30 MARKS)**

- a) What are the definitions of the following terms as used in beverage knowledge
- i. Still room
  - ii. Soft drink
  - iii. Bar
  - iv. Fermentation
  - v. Distillation
  - vi. Vintage
  - vii. Vinification (7 marks)
- b) Describe while giving examples the 6 categories of non-alcoholic beverages. (6 marks)
- c) Explore the different glasses used to serve non-alcoholic beverages. (6 marks)
- d) Briefly explain while giving examples the specialty coffee (6 marks)
- e) Discuss 5 the different types of bars (5 marks)

### **QUESTION TWO (20 MARKS)**

- a) Discuss while giving examples the non-alcoholic beverages served from the dispense bar (10 marks)
- b) State and explain the types of non-alcoholic beverages that are dispensed in stillroom. (10 marks)

**QUESTION THREE (20 MARKS)**

- a) Briefly explain the different types of teas (10 marks)
- b) Briefly discuss the different methods of preparing coffee (10 marks)

**QUESTION FOUR (20 MARKS)**

- a) Explain while giving examples the types of alcoholic beverages. (10 marks)
- b) Discuss some of the reasons for bad coffee (10 marks)

**QUESTION FIVE (20 MARKS)**

- a) With a help of a diagram explore the description of a grape used in wine making. (10 marks)
- b) Elaborate while citing examples on the still wines. (10 marks)