



MACHAKOS UNIVERSITY

University Examinations 2018/2019

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

SECOND YEAR SPECIAL/SUPPLEMENTARY FOR BACHELOR OF SCIENCE IN

HOSPITALITY AND TOURISM MANAGEMENT

BHT 206: FOOD AND MENU KNOWLEDGE 1

DATE: 24/7/2019

TIME: 8.30-10.30 AM

INSTRUCTIONS

Answer Question One and Any Other Two Questions

1.
 - a) Define the following terms as used in food and menu knowledge
 - i. Sous chef
 - ii. Expediter or Announcer (Aboyeur)
 - iii. Chef Entremetier
 - iv. Legumier
 - v. Food safety
 - vi. Food hygiene
 - vii. Chef Tournant (7 marks)
 - b) Explain roles and responsibilities of executive chef (5 marks)
 - c) Explain roles and responsibilities of sous-chef (5 marks)
 - d) Identify the main factors that determine the layout of a kitchen (5 marks)
 - e) Identify the different categories of kitchen equipments and their examples (8 marks)
2.
 - a) Define cooking and explain the aims and objectives of cooking food? (10 marks)
 - b) State and explain the five constituents of food? (10 marks)

3. Describe the system of hierarchy in hotel Industry and state the roles and responsibilities of all the stations in food production department. (20 marks)
4.
 - a) List the commonly used sources of energy in cooking. (10 marks)
 - b) Briefly describe the various categories of kitchen equipment used (10 marks)
5.
 - a) Briefly explain the functions of eggs in cookery. (10 marks)
 - b) Discuss the various methods of cooking eggs. (10 marks)