



MACHAKOS UNIVERSITY

University Examinations 2017/2018

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT HOSPITALITY MANAGEMENT

SECOND YEAR SECOND SEMESTER EXAMINATION FOR

BACHELOR OF SCIENCE HOSPITALITY AND TOURISM MANAGEMENT

HTM 213-2: MENU KNOWLEDGE

DATE: 15/12/2017

TIME: 8:30 – 10:30 AM

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

SECTION A (30 MARKS). ANSWER ALL QUESTIONS IN THIS SECTION

1.
 - a) State five factors that affect the choice of a kitchen layout. (5 marks)
 - b) Describe the following kitchen stations (2 marks)
 - i Rotisseur
 - ii Patissier
 - c) Outline four factors a kitchen staff should note in the use and care of a refrigerator (4 marks)
 - d) Giving examples, mention two major causes of food poisoning (4 marks)
 - e) Describe five categories of brown stews (5 marks)
 - f) Differentiate the following terms as used in cookery
 - i) Searing and setting (2 marks)
 - ii) Larding and marinating (2 marks)
 - iii) Espagnole and Béchamel (2 marks)
 - g) Mention four rules to be observed when making stocks (4 marks)

SECTION B: ANSWER ANY TWO QUESTIONS FROM THIS SECTION

2. a) Explain five merits of using standard recipes in commercial hospitality establishments (10 marks)
 b) Discuss five uses of sauces in cookery (10 marks)
3. a) Describe four common mistakes of menus that reduce their ability to sell and merchandise it's items (8 marks)
 b) Explain six disadvantages of microwave cooking (12 marks)
4. a) Discuss uses of five types of beef offal in cookery (10 marks)
 b) Explain five quality points to note when buying fish (10 marks)
5. a) Give ten measures to take to prevent food poisoning in a kitchen (10 marks)
 b) Describe five methods of cake making (10 marks)