

MACHAKOS UNIVERSITY

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

SECOND YEAR SECOND SEMESTER EXAMINATION FOR DIPLOMA HOSPITALITY
AND TOURISM MANAGEMENT

DHTM-027_: FOOD PRODUCTION THEORY 111

Supplementary Exam

DATE:

TIME:

Instructions:

- (i) This paper consists of two sections A and B.
- (ii) Answer all the questions in section A and any two questions in section B.

SECTION A

- 1 a) Define the term 'Menu' (2mrks)
- (b) Explain FIVE factors to consider when planning a menu (5mrks).
- (c) Outline FOUR disadvantages of using pre-planned menus (4mrks).
- (d) Explain FIVE importance of costing and pricing menus (5mrks)
- (e) State FOUR functions of a menu (4mrks)
- (f) Highlight FIVE items that should be included while costing (5mrks)
- (g) Enumerate FIVE importances of standard recipes (5mrks)

SECTION B

- 2 a) Explain FIVE factors to consider while structuring a menu copy (10mks)
- b) Highlight SIX mistakes found in a menu copy (6mrks)
- c) State FOUR advantages of using cyclic menus in school meal service (4mks)
- 3 (a) Write out course content of a table d'hôte dinner menu (10mks)
- (b) Explain FIVE advantages of using a time plan during food production (10mks)
- 4 a) Distinguish between Table d'hôte menu and Ala carte menu (10mks)
- b) State FIVE advantages of using pre-planned menu in a hotel (10mks)

(b) Illustrate a work schedule for the production of a three course meal (10 marks).

5 (a) A fixed menu with a limited choice is popular with most caterers. Explain FIVE reasons for this (10 marks)

b) Highlight FIVE mistakes found in a menu copy (5 marks)

c) State FIVE factors to consider when planning a menu (5 marks)