

CHUKA



UNIVERSITY

**UNIVERSITY EXAMINATIONS**

**FIRST YEAR EXAMINATION FOR THE AWARD OF CERTIFICATE IN TOURISM  
AND HOSPITALITY**

**CHTM 00301: MENU KNOWLEDGE AND FOOD SELECTION**

**STREAMS: CHTM Y1S1**

**TIME: 2 HOURS**

**DAY/DATE: TUESDAY 30/03/2021**

**2.30 P.M – 4.30 P.M**

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**INSTRUCTIONS:**

**Examination has two sections**

**Section A is compulsory**

**Section B-attempt any two questions**

**SECTION A (30 MARKS)**

1. Briefly explain functions of ingredients used in baking cakes. [4 marks]
2. Briefly describe THREE types of menu and their advantages. [6 marks]
3. Briefly explain FIVE important reasons for planning a menu to a caterer. [5 marks]
4. Briefly explain FOUR uses of sauces in a meal. [4 marks]
5. Briefly explain THREE types of meals. [6 marks]
6. Briefly explain components which make up a meal. [5 marks]

**SECTION B (40 MARKS)**

7. (a) Discuss the main factors to consider in menu planning. [10 marks]  
(b) Explain FIVE major rules for safe food preparation. [10 marks]
8. (a) Discuss the FIVE moist heat cooking methods in food cookery. [12 marks]

(b) Explain the factors to consider in food selection when purchasing in a local market. [8 marks]

9. (a) Discuss in detail, different styles of meals in the modern restaurants. [10 marks]

(b) Explain FIVE main factors to consider in menu modification. [10 marks]

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