

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

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

CHTIM 00301: MENU KNOWLEDGE AND FOOD SELECTION

STREAMS: CERT (CHTM) Y1S1

TIME: 2 HOURS

DAY/DATE: WEDNESDAY 5/12/2018

11.30 A.M - 1.30 P.M.

INSTRUCTIONS:

- Answer ALL Questions in Section A and any TWO Questions in Section B
- Do not write anything on the question paper

SECTION A: [30 MARKS]

1. Define the following terms as used in meal preparation: [4 Marks]
 - (i) Mise en place
 - (ii) Vegetarian dishes
 - (iii) Beef Roux
 - (iv) Recipe
2. State and explain the difference between four types of menu. [6 Marks]
3. Briefly explain six methods of cooking and give examples of meals cooked by each method. [6 Marks]
4. Briefly discuss four methods of preserving of meats and offal. [6 Marks]
5. Menus in a hospitality establishment take different forms and functions. Outline the different forms based on clientele and the need menu seeks to meet. [4 Marks]
6. Outline the four functions of a menu. [4 Marks]

SECTION B: [40 MARKS]

7. (a) Briefly explain the factors to consider in preparation and development of a menu. [10 Marks]
- (b) Develop a three course menu of your choice, state the recipe of the ingredients and methods of preparation [10 Marks]

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8. Discuss the courses in a French classical menu, giving relevant examples of food items found in each course. [20 Marks]

9. (a) Discuss the function, structure and limitations of a standardized recipe. [12 Marks]

(b) Discuss the tools and techniques used in plating and service of food. [8 Marks]

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