

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

SECOND YEAR EXAMINATION FOR THE AWARD OF DEGREE OF BACHELOR OF CATERING AND HOTEL MANAGEMENT

BCHM 251: QUANTITATIVE FOODS

STREAMS: BCHM Y2S1

TIME: 2 HOURS

DAY/DATE: TUESDAY 11/12/2018

8.30 A.M. – 10.30 A.M.

INSTRUCTIONS:

- Answer ALL questions in SECTION A and any TWO in SECTION B.
- Do not write anything on the question paper.

SECTION A (30 MARKS)

1. Briefly explain how the plate contributes to quality food at service. (5 marks)
2. Describe two pastry items fit for getting one in the mood of eating. (4 marks)
3. Give reasons one would provide salads in a meal. (3 marks)
4. Differentiate between the following:
 - (a) Wine and beer
 - (b) Intrinsic food quality and extrinsic food quality
 - (c) Station set and assembly line technique
5. Explain the following terms:
 - (a) Cover
 - (b) Entrée
 - (c) Mechanical equipment
6. Briefly explain any two desserts which use wheat flour as a main ingredient. (6 marks)
7. Describe any three menu items that may give a hint of the main dish in a meal. (3 marks)

SECTION B (40 MARKS)

8. Discuss five aspects that constitute preparation of quality food. (20 marks)
9. (a) Discuss four law requirements that assure healthy preparation of quantity food. (12 marks)
(b) Discuss any eight factors that will help enhance safety in the working environment. (8 marks)
10. (a) Discuss five considerations a menu planner will bear in mind when aiming to produce meals that are appealing to customers. (10 marks)
(b) Discuss four things a banquet server should do that will contribute to quality food. (10 marks)
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