

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

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

CHTM 00301: MENU KNOWLEDGE AND FOOD SELECTION

STREAMS: CHTM (Y1S1)

TIME: 2 HOURS

DAY/DATE: MONDAY 09/12/2019

2.30 P.M. – 4.30 P.M.

INSTRUCTIONS: Answer question ONE (Compulsory) and any other TWO questions

SECTION A (30 MARKS)

1. Briefly explain meaning of menu and the important of its planning to the hotel industry [6 marks]
2. Differentiate between Ala' Carte and Table d'hote [4 marks]
3. Highlight 5 factors to consider when modifying a menu in a restaurant [5 marks]
4. State the different types of meat and their animal source [6 marks]
5. State 5 factors to consider when choosing the right quality vegetables from the market [5 marks]

6. Explain the difference between dry and moist cooking methods, give examples [4 marks]

SECTION B (40 MARKS)

6. (a) Chuka university hospitality students were approached by the county government of Tharaka Nithi to advice on the factors to consider when coming up with

CHTM 00301

- a standard menu for their staff and their guests. Discuss [10 marks]
- (b) Describe different types of menu found within the hospitality sector [10 marks]
7. Discuss the items which are involved in a French classical menu [20 marks]
8. (a) Discuss the main components of a standard menu for a restaurant [10 marks]
- (b) Discuss factors to consider when selecting fresh fish for preparation [10 marks]
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