

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

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

BCHM 253: MODERN CULINARY TRENDS AND TECHNIQUES

STREAMS: BCHM Y2S2

TIME: 2 HOURS

DAY/DATE: THURSDAY 12/04/2018

2.30 P.M. – 4.30 P.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. Explain three reasons why a household would adopt culinary practices different from their immediate neighbors. (6 marks)
2. Briefly explain how techno-cuisine associates with chemical and physical sciences. (4 marks)
3. Your frequent customer has recently developed allergy to eggs but still desires such nice dishes. Discuss how you can still prepare enjoyable meals for them. (6 marks)
4. Briefly describe three different ways an individual can choose to live a generally healthier life through their dietary practices. (6 marks)
5. Explain reasons for inclusion of uncooked vegetables in diet. (4 marks)
6. Differentiate between the following:
 - (a) Nouvelle cuisine and Ahui cuisine
 - (b) Mush and grits

SECTION B (40 MARKS)

7. (a) Explain how a native of India would enjoy meals in a normal day compared to a Latin American native. (12 marks)
- (b) Discuss the world's most embraced cuisine. (8 marks)
8. (a) Discuss any six components of a modernist cuisine kitchen. (10 marks)
- (b) Explain the role of investigations by Chefs for new dining experiences. (10 marks)
9. (a) An employee who enjoys healthy meals in a restaurant at his home city has been transferred to a multi-cultural city and finds a longtime friend who enjoys food prepared and produced against their culture and traditions. Give six tips the employee can help his friend to improve his lifestyle. (10 marks)
- (b) Explain reasons why the founders of slow food decided to push through their activities to a successful end. (10 marks)
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