

CHUKA



UNIVERSITY

**UNIVERSITY SUPPLEMENTARY/SPECIAL EXAMINATIONS.**

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

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

**STREAMS: CHTM Y1S1**

**TIME: 2 HOURS**

**DAY/DATE: TUESDAY 11/09/2018**

**8.30 A.M - 10.30 A.M**

**INSTRUCTIONS**

- Examination has two sections
- Section A is compulsory
- Section B- attempt any two questions

**SECTION A [30 Marks]**

1. Briefly explain the importance of fat in meat cookery [4 Marks]
2. Discuss THREE types of meal time menu and their advantages [6 Marks]
3. Explain FIVE important reasons for planning a menu [5Marks]
4. Briefly explain FIVE uses of sauces in a meal [5Marks]
5. Discuss the principles of sautéing [5 Marks]
6. Briefly explain why food can be rendered unsafe [5 Marks]

**SECTION B 40 MARKS**

7. a) Discuss the main factors to consider in menu planning [10 Marks]  
b) Explain the major rules for safe food preparation [10 Marks]
8. a) Discuss the dry heat cooking methods [12 Marks]  
b) Explain the factors to consider in food selection [8 Marks]
- 9.a) Explain causes of food poisoning [10 Marks]  
b) Explain FIVE main factors in menu modification [10 Marks]

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