

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

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

CHTM 00301: MENU KNOWLEDGE AND FOOD PREPARATION

STREAMS: CHTM (Y1S1)

TIME: 2 HOURS

DAY/DATE: WEDNESDAY 08/8/2018

8.30 A.M. – 10.30 A.M.

INSTRUCTIONS:

- 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 menu and their advantages [6 marks]
3. Explain FIVE important reasons for planning a menu [5 marks]
4. Briefly explain FIVE uses of sauces in a meal [5 marks]
5. Discuss various steps used in pot roasting [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 moist heat cooking methods [12 marks]
(b) Explain the factors to consider in food selection [8 marks]
9. (a) Discuss the buffet service of presentation [10 marks]
(b) Explain FIVE main factors in menu modification [10 marks]