

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

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

BCHM 253: MODERN CULINARY TRENDS AND TECHNIQUES

STREAMS: BHM Y2S2

TIME: 2 HOURS

DAY/DATE: FRIDAY 17/04/2020

11.30 A.M. – 1.30 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. Briefly explain two ways in which a five star hotel restaurant would consider providing a balanced diet to their guests while at the same time considering environmental sustainability issues. (4 marks)
2. Differentiate between the following: (4 marks)
 - (a) Culinary trend and food fad
 - (b) Ovo-vegetarian and lacto-vegetarian
3. Explain the following terms: (6 marks)
 - (a) Feast of fields
 - (b) Fruitarian
 - (c) Texturized vegetable protein
4. Explain the health benefit of abstinence from flesh foods. (4 marks)

5. Describe three differences and three similarities of a modernist kitchen and a conventional kitchen (6 marks)
6. Briefly describe three different dietary habits of raw foodists. (6 marks)

SECTION B (40 MARKS)

7. (a) Explain four reasons why one household would evolve into preparing completely different meals with time compared to their immediate neighbours. (8 marks)
 - (b) Explain why Latin America cuisine is referred to as a mix of the world. (12 marks)
 8. Describe the difference between Asian cuisine and French cuisine. (20 marks)
 9. (a) Explain five health reasons why a Chef would prefer providing more raw foods for their guests rather than having all cooked meals. (10 marks)
 - (b) Discuss the context and driving forces towards slow food campaigns. (10 marks)
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