

CHUKA



UNIVERSITY

**UNIVERSITY EXAMINATIONS**

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

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

**STREAMS: CPLM (Y1S1)**

**TIME: 2 HOURS**

**DAY/DATE: FRIDAY 08/08/2025**

**8.30 A.M. – 10.30 A.M.**

**INSTRUCTIONS**

- Answer ALL Questions in Section A and any TWO Questions in Section B
- Do not write anything on the question paper

**SECTION A (30 MARKS)**

1. In details, distinguish between cyclic and static menu. (4 marks)
2. Briefly discuss any **FIVE** methods of preserving meat. (5 marks)
3. Briefly explain **SIX** different factors considered in enhancing menu design. [6 marks]
4. Outline **FIVE** importance of a menu in the hotel industry. (5 marks)
5. State **FIVE** factors to consider when choosing the right quality of vegetables from the market. (5 marks)
6. In details explain **FIVE** different customer considerations to have in mind when planning a menu. [5 marks]

**SECTION B (40 MARKS)**

- 7.(a)The planning of a recipe is very significant to success of food and beverage industry.  
Discuss **SIX** components of a recipe. (12 marks)
- (b)Food commodities can be classified into **TWO** broad categories. With examples discuss each classification. (8 marks)

8.(a) Planning and services of meals is very important to enhance appearance. Discuss the **TWO** main plating techniques considered in a food and beverage service industry (10 marks)

(b) With relevant examples explain five various ways of ensuring food safety in food preparation. (10 marks)

9.(a) Faith is planning to host 50 guests for her graduation party. She approaches you to develop a three-course menu for the event. Discuss the key parts of three course menu and how you can prepare the dishes in the menu. (12 Marks)

(b) In details explain the **TWO** main costs considered when setting a menu selling price. (8 marks)

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