

CHUKA



UNIVERSITY

**UNIVERSITY EXAMINATIONS**

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

**BCHM 222: INTERNATIONAL CUISINES**

**STREAMS: BCHM Y2S2**

**TIME: 2 HOURS**

**DAY/DATE: MONDAY 08/04/2024**

**11.30 A.M – 1.30 P.M.**

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**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. Using Kenya's case, distinguish between regional, national cuisine and traditional cuisine. (6 marks)
2. Describe four overarching factors that currently impact international cuisines.(6 marks)
3. Indian cuisine is one of the cuisines known for their global appeal and widespread presence. Support this statement. (6 marks)
4. Briefly elaborate on the impact of Arab explorers on East African cuisines using pertinent examples. (6 marks)
5. Provide evidence supporting the assertion that French cuisine has had a significant impact on various international culinary traditions. (6 marks)

**SECTION B (40 MARKS)**

6. Kenya's national cuisine can only be seen through the lens of her regional cuisines. With relevant illustrations. Support this statement. (20 marks)

7. Chinese and Italian cuisines are among the leading international cuisines. Discuss any FIVE popular dishes for each of the cuisines that as a chef you may consider when developing a menu for a high-end restaurant in Nairobi. (20 marks)
  8. (a) Moroccan cuisine can be considered one of the most popular cuisines in Africa. Explore the food items, the uniqueness and four popular dishes from the cuisine. (12 marks)  
(b) Analyze four gastronomic trends that are impacting global cuisines. (8 marks)
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