



UNIVERSITY EXAMINATIONS

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

**CERT 0007: INTRODUCTION TO FOOD PRODUCTION AND MENU
KNOWLEDGE**

STREAMS: CERT (ECOTOURISM) Y1S2

TIME: 2 HOURS

DAY/DATE: FRIDAY 17/12/2010

8.30A.M -10.30 A.M.

INSTRUCTIONS:

EXAMINATION CONSISTS OF TWO SECTIONS
SECTION A CARRIES (30 MARKS) AND SECTION B CARRIES (40 MARKS)
SECTION A IS COMPULSORY
SECTION B – CHOOSE TWO QUESTIONS OUT OF THE THREE PROVIDED

SECTION A:

- Q.1 Define standard recipe and list five advantages of a standard recipe. [10 marks]
- Q.2 Describe the various types of menus. [5 marks]
- Q.3 Outline four key features of A-la-carte menu. [5 marks]
- Q.4 Describe the factors you consider when developing a menu. [5 marks]
- Q.5 Discuss the procedures of making a given pastry. [5 marks]

SECTION B: ATTEMPT TWO QUESTIONS ONLY

- Q.6 (a) Discuss cooking process of a given dish in relation to
- (i) Conduction [6 marks]
 - (ii) Convection [6 marks]
 - (iii) Radiation [6 marks]

(b) What is food in your understanding? [2 marks]

Q.7 Plan a two course menu of your choice and follow the correct format. [20 marks]

Q.8. Discuss in details five cooking methods namely Boiling, Steaming, Frying, Roasting and Grilling. [20 marks]
