

CHUKA



UNIVERSITY

COLLEGE

UNIVERSITY EXAMINATIONS

**SECOND YEAR EXAMINATION FOR THE AWARD OF DIPLOMA IN
ECOTOURISM AND HOSPITALITY MANAGEMENT**

TOHM 0242: INTRODUCTION TO CATERING AND CUISINE

STREAM: DIP. (ECOTOURISM) Y2S1

TIME: 2 HOURS

DAY/DATE: TUESDAY 14/12/2010

2.30 P.M. – 4.30 P.M.

INSTRUCTIONS:

THE EXAMINATION CONSISTS OF TWO SECTIONS
SECTION A CARRIES 30 MARKS. SECTION B CARRIES 40 MARKS.
SECTION A IS COMPULSORY. CHOOSE TWO QUESTIONS IN SECTION B.

SECTION A (ANSWER ALL QUESTIONS)

- Q.1 Briefly explain the following terms:
- (a) Cuisine classique [3 marks]
 - (b) Cuisine bourgeoise [3 marks]
 - (c) Nouvelle cuisine [3 marks]
- Q.2 Giving known examples, define the term Contract. [5 marks]
- Q.3 Differentiate the following concepts:
- (a) Institutional catering [2 marks]
 - (b) Functional catering [2 marks]
 - (c) Home delivery service [2 marks]
- Q.4 Explain briefly the concept of Gastronomy. [5 marks]
- Q.5 List five different cuisines with reference to Kenyan communities. [5 marks]

SECTION B (ANSWER ANY TWO QUESTIONS)

Q.6 Discuss in details a contract drawn between a client and a Catering Contractor. [20 marks]

Q.7 Discuss the history and development of cookery. [20 marks]

Q.8 Plan a detailed three course menu of an ethnic cuisine with inclusion of the following:

- Starter
- Protein
- Starch
- Vegetable
- Desert

[20 marks]
