



MERU UNIVERSITY OF SCIENCE AND TECHNOLOGY

P.O. Box 972-60200 – Meru-Kenya

Tel: +254(0) 799 529 958, +254(0) 799 529 959, + 254 (0) 712 524 293,

Website: info@must.ac.ke Email: info@must.ac.ke

University Examinations 2024/2025

SECOND YEAR FIRST SEMESTER EXAMINATION FOR THE DEGREE OF BACHELOR OF
SCIENCE IN HOSPITALITY AND TOURISM MANAGEMENT

AFH 3204: LOCAL AND INTERNATIONAL CULINARY ART

DATE: DECEMBER 2024

TIME: 2 HOURS

INSTRUCTIONS:

- Answer Question ONE and any other TWO questions

QUESTION ONE (30 MARKS)

a). Define the following terms as applied in food preparation, production techniques and give two types of dishes produced using these particular methods:

- i). Deep-frying. (2 marks).
- ii). Stewing. (2 marks)
- iii). Cook-chill and Cook-freeze. (2 marks).

b). i) What do you understand by the word FOOD? Outline two sources and in each category give two examples qualities. (5 marks)

- ii) Define **'butcher's meat'** and describe the animal slaughtering process in an abattoir. (5 marks).

iii). Define **game** for culinary purposes as applied in food service industry? Outline two classifications of game and in each type give two examples. (4 marks).

c). i) Explain the meaning of confectionery goods and name four sugar products that are used in sweet production. (5 marks).

- ii) Outline the classification groups of convenience foods in hospitality industry and explain the three advantages and two disadvantages of these foods. (5 marks).

QUESTION TWO (20 MARKS)

- a). Describe the importance of a good standard recipe in food preparation and production process in a hotel kitchen. (10 marks).
- b) Outline the main types of chemical compound that influence taste, and indicate on which parts of the tongue each compound may be experienced. (10 marks)

QUESTION THREE (20 MARKS)

- a). Discuss two different types for each of the following commodities and identify two culinary use for each type as applied in food production,
- i) Nuts.
 - ii) Oil.
 - iii) Raising agents.
 - iv) Rice.
 - v) Sugar. (10 marks)
- b). Draw a meat distribution channel once the animal has been slaughtered. (10 marks)

QUESTION FOUR (20 MARKS)

- a). Explain how you would prevent the following foods from becoming contaminated in the kitchen. (10 marks)
- i) cooked rice
 - ii) eggs
 - iii) pork sausages

iv) raw chicken

v) vegetable salads

b). Discuss the five contents of milk outlining the factors which can affects its good qualities.

(10 marks)