



MAASAI MARA UNIVERSITY

REGULAR UNIVERSITY EXAMINATIONS

2021/2022 ACADEMIC YEAR

THIRD YEAR, FIRST SEMESTER

SCHOOL OF NATURAL RESOURCES, TOURISM

HOSPITALITY

BACHELOR OF HOTELS & HOSPITALITY

MANAGEMENT

COURSE CODE: BHM 3107

COURSE TITLE: SPECIAL MENU AND

INTERNATIONAL CUISINE

INSTRUCTIONS TO CANDIDATES

Answer question **ONE** compulsory and any other **TWO** questions

This paper consists of 3 printed pages. Please turn over.

SECTION A- ANSWER ALL QUESTIONS-30 MARKS

QUESTION ONE:

- a. Elaborate the term cuisine **(3 Marks)**
- b. Elaborate the term menu **(3 Marks)**
- c. Describe the table D'hôte menu **(4 Marks)**
- d. State and explain the five products in a food group **(5 Marks)**
- e. Elaborate cuisines common in north Africa **(5 Marks)**
- f. State and explain the process of making a sauce of your choice **(5 Marks)**
- g. Explain five types of spices common in East African cuisines **(5 Marks)**

SECTION B: (ANSWER ANY TWO) -40 MARKS

QUESTION TWO:

Explain the following types of menus **(20Marks)**

- a. Table D'hôte
- b. Ala Carte
- c. Static menu
- d. Du Jour menu
- e. Dessert menu

QUESTION THREE:

- a. Explain the special dietary consideration that is observed for the following special groups **(10 Marks)**
 - 1. Young children
 - 2. Elderly
 - 3. Diabetics
 - 4. Invalids
 - 5. Convalescents
- b. Explain indigenous foods found in these African sections **(10 Marks)**
 - 1. Northern Africa
 - 2. Central Africa
 - 3. Western Africa
 - 4. Asia

5. Northern America

QUESTION FOUR:

Explain the ingredients, recipes and cuisines of the Indian culture

(20 Marks)

QUESTION FIVE:

a. Explain **FIVE** unique features of the South American cuisines

(10 Marks)

b. Explain **FIVE** unique features of the north American cuisines

(10 Marks)