



# **GRE TSA UNIVERSITY - THIKA**

**UNIVERSITY EXAMINATIONS  
MAY - AUGUST 2018 SEMESTER**

**BACHELOR OF SCIENCE IN HOSPITALITY  
MANAGEMENT**

**COURSE CODE: BSHM 201**

**COURSE TITLE: FOOD PRODUCTION II**

**DATE: 31 JULY 2018**

**TIME: 9.00 AM- 2.00 PM**

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**INSTRUCTIONS TO CANDIDATES**

1. THE CANDIDATE TO TAKE 30 MINUTES TO DEVELOP A 3-COURSE MENU AND SUBMIT TO THE SUPERVISOR.
2. MIS-EN-PLACE TO TAKE 1½ HOURS.
3. PRODUCTION OF FOOD TO TAKE 1 HOUR.
4. NO FURTHER FOOD PRODUCTION AND CLEARING ACTIVITIES WILL BE DONE AFTER THE 3 HOURS.

**CAUTION:** *All exam rooms are under CCTV surveillance during the examination period.*

## **QUESTION 1**

As a head chef, you have been provided with all the ingredients featuring vegetables, meats (beef, chicken, pork, fish), commercial herbs and spices, and others. You are required to prepare a three-course meal of your choice observing all the necessary requirements of a standard menu. The menu **MUST** have the following:

- i) Starter. [20 marks]**
- ii) Main course. [60 marks]**
- iii) Dessert. [20 marks]**

**[Total = 100 marks]**