



GRETSA UNIVERSITY - THIKA

UNIVERSITY EXAMINATIONS MAY - AUGUST 2018 SEMESTER

BACHELOR OF SCIENCE IN HOSPITALITY MANAGEMENT

COURSE CODE: BSHM 201

COURSE TITLE: FOOD PRODUCTION II

DATE: 26 JULY 2018

TIME: 11.00 AM- 2.00 PM

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]