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UNIVERSITY
A Dynamic Centre of Academic Excellence

SCHOOL OF PROFESSIONAL STUDIES
BACHELORS IN HOSPITALITY AND TOURISM MANAGEMENT
JANUARY-APRIL END SEMESTER EXAM, 2021/2022

BHM 309: FOOD AND BEVERAGE PRODUCTION III

2 HOURS

Instruction: Question ONE is compulsory it carries 30 marks; answer any other TWO questions carrying 15 marks each

QUESTION ONE

- a) Describe FOUR Classification of European Food (8 Marks)
- b) List down FOUR typical South African foods and dishes (2 Marks)
- c) As an executive chef in a fine dining restaurant you are expecting to host international tourists from America. Examine FIVE different dishes that you would include in their breakfast together with their accompaniments (10 Marks)
- d) Explain FIVE factors that should be considered when selecting a recipe for production (10marks)

QUESTION TWO

- a) Describe the history of west African cuisines (5 Marks)
- b) The Santuri restaurant located in up market Nairobi has hired you and five others to evaluate its international cuisine. They have a broad target market mainly Europeans and Asians .Explain to them FIVE aspects that should not be ignored with regards to international cuisine and managing customer expectations. (10Marks)

QUESTION THREE

Different cultural backgrounds have an influence on cuisines as well as meal times.

Describe the;

- a) Indian culture on food service and preparation (5Marks)
- b) Chinese culture on food service and preparation (5Marks)
- c) North Africa culture on food service and preparation (5Marks)

QUESTION FOUR

- a) Discuss FIVE emerging global food trends that are transforming the world **(10marks)**
- b) List in order of their usual service the various courses that might appear in modern international menus. **(5 Marks)**

QUESTION FIVE

- a) Giving examples examine FIVE Globally Popular continental cuisines **(5 Marks)**
- b) In Swahili delight you have been appointed with a team to analyze factors that influence food choices. This is to help your facility to improve on its menu and increase the customer base. Discuss FIVE food choices influences for a customer. **(10marks)**