



TECHNICAL UNIVERSITY OF MOMBASA
School of Humanities & Social Studies
DEPARTMENT OF HOSPITALITY & TOURISM

UNIVERSITY EXAMINATIONS FOR DEGREE IN
BACHELOR OF TECHNOLOGY IN HOTEL & HOSPITALITY MANAGEMENT

BHH 4205: MENU PLANNING & COSTING

SPECIAL/SUPPLEMENTARY EXAMINATIONS

SERIES: JUNE/JULY 2015

TIME: 2 HOURS

INSTRUCTIONS:

- Answer question **ONE (Compulsory)** in Section **A** and any other **TWO** questions in Section **B**.

This paper consists of Two printed pages

SECTION A (Compulsory)

QUESTION 1

a) MENU

Roast Leg of Lamb/Gravy

Ugali Balls

Buttered spinach

Required

- i) Calculate the cost of each dish. **(6 marks)**
- ii) Calculate the cost of the meal. **(6 marks)**
- iii) Calculate the selling price at 20% gross profit. **(4 marks)**
- iv) Provide a shopping list for the menu. **(8 marks)**
-

b) Define the following concepts:

i) Standard recipe

(2 marks)

ii) Food cost

(2 marks)

iii) Gross profit

(2 marks)

SECTION B (Answer any TWO questions)

QUESTION 2

Discuss the importance of a menu to a catering outlet.

(20 marks)

QUESTION 3

Explain the cost considerations when planning and creating a menu.

(20 marks)

QUESTION 4

Discuss the internal factors that influence menu changes in an establishment.

(20 marks)