



TECHNICAL UNIVERSITY OF MOMBASA

SCHOOL OF HUMANITIES AND SOCIAL SCIENCES

DEPARTMENT OF HOSPITALITY & TOURISM MANAGEMENT

UNIVERSITY EXAMINATION FOR THE DEGREE OF:

BACHELOR OF TECHNOLOGY IN HOTEL AND HOSPITALITY

MANAGEMENT (BTHM S15/BTHM S16)

BHH 4205: MENU PLANNING AND COSTING

SPECIAL SUPPLEMENTARY EXAMINATION

SERIES: SEPT. 2017

TIME: 2 HOURS

DATE: Pick Date Sep 2017

Instructions to Candidates

You should have the following for this examination

-Answer Booklet, examination pass and student ID

This paper consists of **FIVE** questions. Attempt **Choose** instruction.

Do not write on the question paper.

SECTION A (Answer all the questions)

30 POINTS

QUESTION ONE

(a) Explain briefly five types of classifications of food service equipment

(10 Marks)

b) Give any example of a standard purchasing specification of an item likely to be used in the food service department of a hotel

(20 Marks)

SECTION B (Answer only TWO questions)

QUESTION TWO

a) Explain the term standard recipe and mention five objectives of a good one

(12 Marks)

b) Identify and briefly explain four objectives of a good cost control system (8 Marks)

QUESTION THREE

a) Identify and briefly state three types of costs found in a catering unit (6 Marks)

b) Explain the following terms

i) Competitive pricing

ii) Backward pricing

iii) Cost plus pricing

iv) The tertiary market

v) Secondary market

vi) Primary market

vii) Perishable goods

(14 marks)

QUESTION FOUR

Using a well labeled diagram, show the purchasing cycle and explain what happens at each stage of the process

(20 Marks)

QUESTION FIVE

Design a four course set menu and set a selling price using current market prices (20 Marks)