



# TECHNICAL UNIVERSITY OF MOMBASA

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SCHOOL OF HUMANITIES AND SOCIAL SCIENCES  
DEPARTMENT OF HOSPITALITY & TOURISM MANAGEMENT  
**UNIVERSITY EXAMINATION FOR THE DEGREE OF:**  
BACHELOR OF TECHNOLOGY IN HOSPITALITY AND HOTEL  
MANAGEMENT

**HHH 4205:: MENU PLANNING & COSTING**  
END OF SEMESTER EXAMINATION

**SERIES: APRIL 2022**

**TIME:2HOURS**

**DATE:** Pick Date Apr 2022

**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.**

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**SECTION A (Answer all the questions)**

**30 POINTS**

**QUESTION ONE**

Briefly describe the origin of the MENU. (4 marks)

Describe the role of the MENU in a food and beverage establishment. (6 marks)

Differentiate between Ala Carte Menu, and Table d'hôte menu (12 marks)

Outline food items according to how they are served and eaten. (8 marks)

**SECTION B (Answer only TWO questions)**

**QUESTION TWO**

Explain ANY five objectives of MENU planning. (10 marks)

Explain how nutrition influences the menu in food and beverage operations. (10 marks)

**QUESTION THREE**

Discuss factors that influence the creation of a MENU for a new food and beverage outlet. (20 marks)

**QUESTION FOUR**

Explain the principal elements of the specialty menu. (10 marks)

What are the major characteristics of an institutional menu? (10 marks)

**QUESTION FIVE**

Define yield test. (4 marks)

Describe the steps of performing a fresh food yield test (16 marks)