



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 HOSPITALITY AND HOTEL
MANAGEMENT

HHH 4205:: MENU PLANNING & COSTING
SPECIAL/SUPPLEMENTARY EXAMINATION

SERIES: JULY 2022

TIME: 2 HOURS

DATE: Pick Date Jul 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 **ONE** instruction.

Do not write on the question paper.

SECTION A (Answer all the questions)

30 POINTS

QUESTION ONE

- a) Describe the characteristics of the following type of menus; (20 marks)
- Luncheon menu.
 - Breakfast menu
 - Table d' hote menu
 - A la carte menu
- b) Outline the factors that influence the kind of dishes that go into a menu. (10 marks)

SECTION B (Answer only TWO questions)

QUESTION TWO

Describe the classic menu sequence (20 marks)

QUESTION THREE

- a) Discuss five factors that influence the planning of a menu for a new establishment (10 marks)
- b) Discuss the elements of designing a MENU (10 marks)

QUESTION FOUR

- a) Define the term 'yield test' (2 marks)
- b) Outline and explain the steps of doing a fresh food yield test. (8 marks)
- c) Discuss the importance of doing yield tests as a part of MENU planning. (10 marks)

QUESTION FIVE

- a) Explain the important to standardize recipes (4 marks)
- b) Describe the process of costing a recipe using a recipe costing form (16 marks)