



**MASINDE MULIRO UNIVERSITY OF
SCIENCE AND TECHNOLOGY
(MMUST)**

MAIN CAMPUS MAIN EXAM

**UNIVERSITY EXAMINATIONS
2021/2022 ACADEMIC YEAR**

**THIRD YEAR FIRST TRIMESTER MAIN EXAMINATIONS
FOR THE DEGREE
OF
BSC. HUMAN NUTRITION AND DIETETICS**

COURSE CODE: HND 309
COURSE TITLE: FOOD SERVICE SYSTEMS II

DATE: 27/04/2022 **TIME: 8.00 - 10.00 AM**

INSTRUCTIONS TO CANDIDATES

Answer all questions in SECTION A and B
Answer only TWO questions in SECTION C
Read additional instructions under various sections

TIME: 2Hours

MMUST observes ZERO tolerance to examination cheating

This Paper Consists of 5 Printed Pages Please Turn Over

7. This course usually acts as an appetizer or starter to stimulate appetite and is usually spicy in nature
- A. Soup
 - B. Hors-d'oeuvre
 - C. Rice and pasta
 - D. Dessert
8. _____ is a food production, storage and regeneration method utilizing principles of low temperature control to preserve qualities of processed foods
- A. Cook-chill
 - B. Cook-freeze
 - C. Sous-vide
 - D. Conventional
9. Which of the following combination of items would you find at a waiters' station?
- A. Side plates, dessert bowls and water glasses
 - B. Napkins, menus, and dessert cutlery
 - C. Sugar bowls, teaspoons, and coffee plunger
 - D. Tablecloths, under plates and bread knives
10. Formal purchasing is practiced in most quality food service establishments. Identify the purchasing method that is **NOT** suitable for a 5 star hotel.
- A. Bid purchasing.
 - B. Independent purchasing.
 - C. Group purchasing.
 - D. Central purchasing.

SECTION B: ANSWER ALL FIVE (5) QUESTIONS; EACH QUESTION CARRIES 6 MARKS (30 MARKS)

11. You have started a food establishment in Kakamega town. Suggest how you would market your establishment for improved sales (6 marks)
12. A menu is one of the selling tools in a Food Service establishment. What consumer factors must one consider when planning a good menu? (6 marks)
13. Explain the main steps in the procurement process (6 marks)
14. You are the supervisor of a new hotel. Advise the proprietor on the best pricing methods to use to attract more customers. (6 marks)
15. Give reasons for variations in the methods of service (6 marks)