



(University of Choice)

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

**SCHOOL OF PUBLIC HEALTH, BIOMEDICAL SCIENCES AND  
TECHNOLOGY  
DEPARTMENT OF NUTRITIONAL SCIENCES  
KISUMU CAMPUS**

**UNIVERSITY EXAMINATIONS  
2017/2018 ACADEMIC YEAR EXAMINATIONS  
FOR THE DEGREE  
OF**

**BACHELOR OF SCIENCE (NUTRITION AND DIETETICS)**

**COURSE CODE: HND 309**

**COURSE TITLE: FOOD SERVICE MANAGEMENT II**

**DATE: 01/03/2018**

**TIME: 9.00-11.00AM**

**INSTRUCTIONS TO CANDIDATES - ANSWER ALL QUESTIONS**

**TIME: 2 Hours**

MMUST observes zero tolerance to examination cheating

This Paper Consists of 4 Pages. Turn Over.



SECTION A (20 MARKS)

ANSWER ALL QUESTIONS IN THIS SECTION

Write whether the following statements are true/false (10 MARKS)

1. The center piece should not necessarily be placed at the centre of the table.
2. Personal values of a young child can influence the meal patterns of the entire family.
3. It is important for the hostess to serve herself and eat first before serving the guests.
4. A sick toddler's food should be well spiced to make it appealing.
5. Coconut is suitable for both savory and sweet dishes.
6. Blue plate service is not limited to informal family meals.
7. Selection of table linens and dinnerware is not determined by the formality of the meal.
8. Not all convenience foods are helpful in saving time and energy.
9. The dustbin should be emptied, disinfected, washed and left to dry at least once per week.
10. A swarm of bees in the dining area can be avoided by running away from them.

Choose the correct answer(s) that apply to each of the following questions (10 marks)

11. Which of the following is NOT true about table setting?

- A. Depends on nature of foods served.
- B. Depends on the number of foods served.
- C. Depends on types of foods cooked.
- D. Depend on methods of cooking used
- E. None of the above

12. Meal planning depends on all the following suggestions EXCEPT \_\_\_\_\_.

- A. Culture
- B. Time limits
- C. Market Trends
- D. Meal patterns of people
- E. None of the above

13. The following fact is NOT true about buffet service:

- A. The centre piece is mandatory
- B. Crockery and cutlery should match
- C. Table linen should used
- D. Provide enough cutlery
- E. None of the above

14. Which of the following is NOT a factor to take into consideration when planning a meal?

- A. Meat or non-meat preferences
- B. Time of the year
- C. Time of the day Religious rules
- D. Number of courses
- E. None of the above

15. A luncheon table d'hôte menu may offer:
- A. One dish set with little or no choice, depending on the type of establishment
  - B. A choice of dishes or may be a set meal with little or no choice, depending on the type of establishment
  - C. A choice of dishes or may be a set meal with many choices, depending on the type of establishment
  - D. A choice of dishes or may be a set meal with little or no choice, depending on the type of equipment
  - E. None of the above
16. The following suggestion is not true of packed meals
- A. Should be balanced
  - B. Avoid soups and seasonings
  - C. Should be simple to eat.
  - D. Consider the weather
  - E. None of the above
17. The following fact is **NOT** true about buffet service
- A. The centre piece is mandatory
  - B. Crockery and cutlery should match
  - C. Table linen should used
  - D. Provide enough cutlery
  - E. None of the above
18. The amount of food allowed depends on the **THREE (3)** following considerations **EXCEPT:**
- A. The type of customer or establishment
  - B. The quality of the food
  - C. The buying price of the food
  - D. A and B
  - E. B and C
  - F. All of the above
19. Which of the following points is **NOT** true in relation to children's food?
- A. Serve small quantities frequently
  - B. Provide foods which encourage chewing
  - C. Should have enough protein
  - D. Give snacks in between meals
  - E. None of the above

20. Standard recipes are written formula for purchasing a food item of a specified quality and quantity for use in a particular establishment.

- A. Basic recipes
- B. Cyclic recipes
- C. Standard recipes
- D. Predetermined recipe
- E. None of the above

**SECTION B (20 Marks)**

**ANSWER ALL QUESTIONS IN THIS SECTION**

21. Outline **THREE (3)** roles of the host in buffet service. **(3 marks)**
22. Design a nourishing four course supper suitable for a garden boy. **(4 marks)**
23. List **FIVE (5)** key points that can be considered while planning a meal for a child with Down's syndrome. **(5 marks)**
24. Briefly explain **THREE (3)** methods of purchasing. **(3 marks)**
25. Effective meal management and service requires careful thinking and planning. Analyze **FIVE (5)** goals that can help to achieve this. **(5 marks)**

**SECTION C (30 MARKS)**

**Each question in this section carries FIFTEEN (15) MARKS. Answer any TWO (2) questions in the answer booklet provided.**

26. (a) State **THREE (3)** functions of a menu. **(3 marks)**  
(b) Discuss any **SIX (6)** types of menus. **(12 marks)**
27. (a) Define Portion control. **(1 mark)**  
(b) State **FOUR (4)** portion control equipment and mention the use of each. **(4 marks)**  
(c) Discuss **TEN (10)** points to take into consideration for efficient buying. **(10 marks)**
28. (a) Explain the term Promotion. **(3 marks)**  
(b) Discuss **EIGHT (8)** ways to promote market to attract customers **(12 marks)**