



KENYATTA UNIVERSITY
UNIVERSITY EXAMINATIONS 2010/2011
INSTITUTION BASED PROGRAMME (IBP) – AUGUST SESSION
EXAMINATION FOR THE DEGREE OF BACHELOR OF SCIENCE IN HOSPITALITY AND
TOURISM MANAGEMENT
HTM 308: FOOD AND BEVERAGE MANAGEMENT

DATE: Wednesday 29th December, 2010

TIME: 8.00 a.m. – 10.00 a.m.

Instructions:

Answer question one and any other three questions on the answer booklet provided, but question one must be answered on the calculation sheets provided.

1. Using the attached Market list and the recipe provided, cost the following dishes, seafood, Cocktail, Boulangere potatoes, Buttered spinach and Tropical fruit Salad. 15mks
2. Explain five methods that may be used to promote none moving food and beverage items in the Restaurant. 10mks
3. Identify systems that may be imposed by the Management to prevent pilferages and theft of the food and beverages. 10mks
4. Explain the customer process in the Restaurant from arrival till He/She quits. 10mks
5. Explain in detail the execution of a cocktail party for a group of 150 guests organized by the government in celebration of the just concluded commonwealth games. You are requested to recommend the menu and beverages. 10mks

FISH SEA FOOD COCKTAIL		
Cocktail des fruits de mere	Cold first courses 10 portions	
MIS EN PLACE		
QTY	INGREDIENTS	REMARKS
250 gr	Cooked prawns	Peeled, cleaned
400 gr	Fish	Cut into small cubes
1 pc	Hard lettuce	Cut to chiffanade
10	Lemon wedge	
5 dl	Cocktail sauce	
80 gr	Mushroom	sliced
80 gr	Celery bruncise	
1	Lemon juice	

PREPARATION

1. Poach the fish dices for a very short time in little court bouillon
2. Remove the dices when firm dices and place into cold water
3. Place the prawn and fish dices into a bowl and mix gently with some of the cocktail sauce
4. Taste and correct seasoning
5. Arrange and coat with the sauce as prawn cocktail.

PRESENTATION	REMARKS
Recommended decorations: ▪ Tomato wedge ▪ Peeled prawn ▪ Parsley ▪ mussel	

BOULANGERE POTATOES		Potatoes
<i>Pommes Boulangere</i>		
		10 portions
MIS EN PLACE		
Quantity	Ingredients	Remarks
1.5 kg.	Potatoes	Select medium sized potatoes
250 gr.	Cooking fat	Finely sliced
100 gr.	Butter	
	Salt	
50 gr.	Butter	

PREPARATION

1. Wash, peel and rewash the potatoes.
2. Cut the potatoes into 3 mm thick slices and blanch and drain them
3. Place a roasting pan in the oven (180 to 200°C) heat the fat and add the potatoes. Roast until nice brown. Turn them from time to time.
4. In the main time fry the onions in a sauce pan until light brown and soft.
5. When the potatoes are almost ready, pour off the roasting fat, add butter, onions and salt. Mix carefully and finish them in the oven.
6. Serve in a deep vegetable dish.

<u>PRESENTATION</u>	<u>REMARKS</u>

BUTTERED SPINACH <i>Spinach au beurre</i>		VEGETABLES	
		10 portions	
MIS EN PLACE			
Quantity	Ingredients	Remarks	
1.4 kg.	Spinach	Trimmed, selected and washed	
160 gr.	Onions	Finely chopped	
Little	Chopped garlic		
120 gr.	Butter		
	Salt		
	nutmeg		

PREPARATION

1. Blanch the spinach (if ordinary spinach is used boil it for about 5 minutes)
2. Drain and cool spinach completely.
3. Melt butter in a stewing pan, glaze onions, add garlic and add the squeezed spinach (by hand).
4. Stir with a wooden ladle, add salt and little nutmeg. Place a lid on top and steam the spinach shortly – toss.

<u>PRESENTATION</u>	<u>REMARKS</u>

TROPICAL FRUIT SALAD		
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10 PORTIONS

MIS EN PLACE

QUANTITY	INGREDIENTS	REMARKS
50 gr	Pineapple	Cut into cubes
50 gr	Paw Paw	“
50 gr	Water melon	Cut into cubes
50 gr	Yellow bananas	Cut into slices
50 gr	Sweet melon	Cut into cubes
0.5 dl	Sugar syrup	

PREPARATION

1. Mix all the Fruits except the Bananas which will be served directly in the serving bowl after mixing all other ingredients.
2. Add sugar syrup and mix well
3. Adjust the taste.

<u>PRESENTATION</u>	<u>REMARKS</u>
1. Serve in appropriate Fruit bowl and present on an underliner 2. Recommended Garnish, Strawberry	-To be served chilled - Ensure that all the fruits are ripe.

FOOD COST CALCULATION SHEET

RECIPE FOR: _____ REFERENCE: _____

AMOUNT FOR : _____ (PORTIONS/ LITRES/ KILOGRAMMES)

PORTION SIZE: _____ DATE: _____

[illegible]

FOOD COST CALCULATION SHEET

RECIPE FOR: _____

REFERENCE: _____

AMOUNT FOR : _____ (PORTIONS/ LITRES/ KILOGRAMMES)

DATE: _____

PORTION SIZE: _____

[illegible]

REMARKS:

PRICE LIST.

FOOD ITEM.	UNIT.	UNIT PRICE.
King prawns	Kg	900.00
Tilapia fillets	Kg	260.00
Hard lettuce	Pc	20.00
Lemons	Kg	30.00
Tomatoes	Kg	40.00
Carrots	Kg	25.00
Leeks	Kg	40.00
White cabbage	Kg	18.00
Turnips	Kg	30.00
White potatoes	Kg	20.00
White onions	Kg	35.00
Wheat flour	Kg	40.00
Butter	Kg	360.00
Salt	Kg	15.00
Eggs	Pc	6.00
Bouillon	Lt	29.00
Fresh cream	Lt	200.00
Cocktail sauce	Lt	150.00
Soy sauce	Lt	225.00
Pork loin	Kg	400.00
Dem-glace (Brown sauce)	Lt	125.00
Corn oil	Lt	130.00
French mustard	Kg	650.00
White wine(papaya)	Lt	380.00
White pepper	Kg	750.00
Parsley	Bunch	10.00
Spinach	Kg	19.00
Garlic	Kg	80.00
Pineapple (50g)	Kg	32.00
Pawpaw (50g)	Kg	28.00
Water melon (50g)	Kg	34.00
Yellow bananas (50g)	Kg	45.00
Sweet melon (50g)	Kg	75.00
Sugar syrup (0.5dl)	Lt	120.00
Nutmeg		
Thyme		
Oregano		
Celery	Kg	60.00
Bacon	Kg	845.00
Mushroom	Kg	450.00