



MURANG'A UNIVERSITY COLLEGE

A CONSTITUENT COLLEGE OF JKUAT

SCHOOL OF HOSPITALITY AND TOURISM AND MANAGEMENT

SEMESTER EXAMINATION

Unit Code: DND 1226

Unit Title: Concepts of Meal Planning, Management and Service

Department: Food Science and Technology

Course: Diploma in Nutrition and Dietetics

INSTRUCTIONS: QUESTION ONE (1) IS COMPULSORY. ANSWER ANY OTHER TWO (2) QUESTIONS.

**DATE: 20TH APRIL 2015
HOURS**

TIME: 2

QUESTION ONE

- i. State five steps that must be carried out before meal preparation. (5 marks)
- ii. What does a good meal include? (5 marks)
- iii. List parts of a meal. (5 marks)
- iv. What factors should a meal manager put into consideration when: (15 marks)
 - a) Preparing a food budget.
 - b) Reducing expenses
 - c) Planning a menu

QUESTION TWO

Discuss five factors to be considered in meal preparation. (20marks)

QUESTION THREE

- i. Describe factors that influence meal planning. (20 marks)

QUESTION FOUR

- i. Describe the three common meal courses. (15 marks)
ii. Explain two types of guest entertaining and meal services. (5 marks)

QUESTION FIVE

- i. With the aid of a diagram explain Hazard Analysis and Critical Control Points (HACCP). (10marks)
- ii. Your family's monthly income is Ksh.20000. Your fixed expenses total Ksh. 10000 per month. Your flexible expenses total Ksh.5000. You are currently spending about 2000 a month for food at the grocery store.
- a) What is the current difference between your income and expenses?
b) If you cut one-fourth of this difference from your food expenses, what will your monthly grocery budget be? (10marks)