



MANICALAND STATE UNIVERSITY OF APPLIED SCIENCES

FACULTY OF AGRIBUSINESS AND APPLIED SOCIAL SCIENCES

DEPARTMENT: TOURISM, HOSPITALITY AND LEISURE SCIENCES

MODULE: FOOD PREPARATION

CODE: THMA 212

SESSIONAL EXAMINATIONS

APRIL 2024

DURATION: 3 HOURS

EXAMINER: MR. W. MADHOMBIRO

INSTRUCTIONS

- 1. Answer any four (4) questions only*
 - 2. Each question carries 25 marks*
 - 3. Total marks 100*
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QUESTION 1

Describe the salient features of the following culinary traditions

- a) African cuisine [5marks]
- b) British cuisine [5marks]
- c) Asian cuisine [5marks]
- d) Russian cuisine [5marks]
- e) American cuisines [5marks]

QUESTION 2

Explain the advantages of indigenous knowledge systems for culinary tourism [25 points]

QUESTION 3

(a) Explain gourmet cuisine in terms of contemporary cooking [5marks]

(b) Considering the wealth of knowledge contributed by authors below, explain the contributions made by the following gourmets to contemporary cooking.

- (i) Boulanger [5marks]
- (ii) Caterina de Medici [5 marks]
- (iii) Marie-Antoine Carême [5marks]
- (iv) Georges-Auguste Escoffier [5marks]

QUESTION 4

(a) Outline the essential elements of a perfect 17-course classical meal. [15marks]

(b) Outline the benefits and drawbacks of a classical menu. [10marks]

QUESTION 5

(a) Draw a classical kitchen brigade for a commercial kitchen. [5marks]

(b) Explain the role of four chef departies from the diagram 5(a) in relation to management principles [20marks]

QUESTION 6

Critically analyse the assertion that to be a successful chef one has to be artistic. [25marks]

END OF EXAMINATION!

