

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

**FOURTH YEAR EXAMINATION FOR THE AWARD OF DEGREE OF BACHELOR OF
SCIENCE IN CATERING AND HOTEL MANAGEMENT**

BCHM 434: BANQUET MANAGEMENT AND OPERATIONS

STREAMS: BCHM Y4S1

TIME: 2 HOURS

DAY/DATE: THURSDAY 13/12/2018

11.30 A.M – 1.30 P.M

INSTRUCTIONS:

- **Answer ALL questions in section A and any other two in section B**
- **Do not write anything on the question paper**

SECTION A (30 MARKS)

1. Distinguish between banqueting and regular catering. [4 marks]
2. Briefly explain two services methods best suited for an informal banquet function. [4 marks]
3. Highlight three types of banquet functions and state the most suitable seating arrangement for each. [6 marks]
4. Briefly explain the two main sections of a large hotel's banquet department. [4 marks]
5. Briefly explain the approaches in banquet bar management. [4 marks]
6. Briefly explain the two main categories of banquet functions. [4 marks]
7. Explain the significance of banquet functions to food and beverage operations. [4 marks]

SECTION B (40 MARKS)

8. (a) Discuss the unique challenges associated with off the premises/outside catering. [12 marks]
- (b) Explain four factors that a banqueting manager puts into consideration when setting a price for a function. [8 marks]
9. (a) Discuss important considerations in planning banquet menus. [10 marks]
- (b) As a hotel banquet manager, describe the main elements you would include in banquet contracts with potential clients. [10 marks]
10. Assuming you are a manager in a newly opened hotel, discuss how you would develop a market for the hotel's banquet facility. [20 marks]
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