

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

FIRST YEAR EXAMINATION FOR THE AWARD OF CERTIFICATE IN
HOSPITALITY AND TOURISM MANAGEMENT

CHTIM 00305: BANQUETING AND FUNCTION CATERING

STREAMS: CERT (CHTM) Y1S1

TIME: 2 HOURS

DAY/DATE: WEDNESDAY 5/12/2018

11.30 A.M - 1.30 P.M.

INSTRUCTIONS:

- Answer ALL Questions in Section A and any TWO Questions in Section B
- Do not write anything on the question paper

SECTION A: ANSWER ALL QUESTIONS [30 MARKS]

1. Define the term banqueting. [1 Mark]
2. Highlight any five different types of banquet functions. [5 Marks]
3. Differentiate between catering and banqueting. [3 Marks]
4. Highlight the characteristics of an informal banqueting function. [3 Marks]
5. Explain any FIVE seating arrangements used in banqueting. [10 Marks]
6. Highlight the benefits of banqueting and catering to the hotels and restaurants. [5 Marks]
7. Explain three types of banquet functions. [3 Marks]

SECTION B: (ANSWER ANY TWO QUESTIONS) [40 MARKS]

8. (a) Discuss the factors to consider when choosing location for a banqueting function. [10 Marks]
 - (b) Discuss the important information needed from a guest when booking a banqueting function. [10 Marks]
 9. With an example of an EIGHT COURSE menu detail the sequence of service in banqueting. [20 Marks]
 10. Discuss the factors to consider in costing a function for catering. [20 Marks]
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