

CHUKA



UNIVERSITY

**UNIVERSITY EXAMINATIONS
CHUKA**

**EXAMINATION FOR THE AWARD OF CERTIFICATE IN HOSPITALITY AND
TOURISM MANAGEMENT**

CHTM 00305: BANQUETING AND FUNCTION CATERING

STREAMS:

TIME: 2 HOURS

DAY/DATE: WEDNESDAY 4/12/2019

2.30 P.M – 4.30 P.M

INSTRUCTIONS

Answer all questions in section A and any other two questions in section B

Do not write anything on the question paper

SECTION A: ANSWER ALL QUESTIONS 30 MARKS

1. Highlight the different types of banquets. [3 marks]
2. Highlight table set-up techniques used in banqueting and function catering. [5 marks]
3. List factors to consider when determining the type of service to use for banqueting. [6 marks]
4. Highlight any FIVE benefits of banqueting for hotels. [5 marks]
5. Briefly explain any FIVE service techniques used in banquets. [5 marks]
6. Briefly discuss the sequence of service in banqueting and catering. [6 marks]

SECTION B: ANSWER ANY TWO QUESTIONS (40 MARKS)

7. (a) Explain the various table set up in banqueting and function catering. [10 marks]
(b) Discuss factors to consider during menu planning in banquets. [10 marks]
8. Discuss the factors to consider when pricing banquet functions. [20 marks]
9. Discuss banquet booking and billing procedure. [20 marks]

