

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

**FOURTH YEAR EXAMINATION FOR THE AWARD OF DEGREE OF BACHELOR
OF HOTEL MANAGEMENT**

BCHM 476: BANQUET OPERATIONS AND MANAGEMENT

STREAMS: BCHM Y4S1

TIME: 2 HOURS

DAY/DATE: FRIDAY 06/12/2019

11.30 A.M. – 1.30 P.M.

INSTRUCTIONS:

- **Answer ALL questions in SECTION A and any TWO in SECTION B.**
- **Do not write anything on the question paper.**

SECTION A: (30 MARKS)

1. Briefly explain factors that are taken into account when determining staff requirement for a banquet. (4 marks)
2. Describe bar systems that a hotel may be adopt for banquets. (3 marks)
3. Discuss the role of a banquet manager on the day of the function. (5 marks)
4. Briefly explain how a hotel would ensure safety of guests in a banquet venue. (5 marks)
5. Explain three factors that a banquet manager should consider when setting price for a function. (6 marks)
6. List six items that can be included in the terms and conditions section of a banquet contract. (3 marks)
7. Explain ways in which function catering can contribute towards the achievement of the Big Four Agenda in Kenya. (4 marks)

SECTION B: (40 MARKS)

8. (a) Explain the importance of conducting a preliminary site survey when organizing an outdoor catering service for a function. (8 marks)
- (b) Banquet operations greatly contribute to the profitability of a hotel. Discuss this statement. (12 marks)
9. (a) As banquet manager in a local hotel, Jane has a special responsibility for planning children's parties. This week she has taken a booking for 20 children aged 5 – 7 years. Discuss the choice of menu for the party. (12 marks)
- (b) Explain the importance of furnishing heads of various departments with details of the upcoming event. (8 marks)
10. With use of examples, explain how function catering can contribute towards the achievement of any ten UN Sustainable Development Goals. (20 marks)
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