

CHUKA



UNIVERSITY

RESIT/ SPECIAL EXAMINATIONS

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

CHTM 00305: BANQUETING AND FUNCTIONAL CATERING

STREAMS: CHTM Y1S2

TIME: 2 HOURS

DAY/DATE: THURSDAY 26/07/2018

11.30 A.M – 1.30 P.M

INSTRUCTIONS:

i) Answer all questions in Section A and any 2 in Section B

ii) Do not write in the question paper

SECTION A: 30MARKS (COMPULSORY)

1. Give a broad concept of the term Banqueting (4 marks)
2. Briefly explain the importance of banquets to food service operations (5 marks)
3. Highlight THREE types of banquet functions (3 marks)
4. Outline the main function of the following personnel in the banqueting department
 - a) Banquet manager (1 marks)
 - b) Sales Agent (1 marks)
 - c) Waiters (1 marks)
 - d) Porters (1marks)
5. Discuss FIVE factors to consider when planning for the banquet menus (5 marks)
6. Briefly explain points to note when selecting function rooms (5 marks)
7. Identify the direct and indirect costs involved in operating a banquet menu (4 marks)

SECTION B (40 marks)

8. With the aid of a diagram explain the organization of the banqueting department (20 marks)

9. (a) Explain the steps followed in the service of food and beverage for banquets
(10 marks)

b) Discuss the factors that determine the type of service method for a banquet (10 marks)

10. Discuss some of the equipment's that are necessary to conduct different types of
functions
(10marks)

b) Explain the advantages of off the premise catering (10 marks)
