

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

CHUKA & EMBU

**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: WEDNESDAY 11/4/2018

11.30 A.M. – 1.30 P.M.

INSTRUCTIONS:

- **ANSWER ALL QUESTIONS IN SECTION A AND ANY TWO IN SECTION B**
- **DO NOT WRITE ON THE QUESTION PAPER**

SECTION A (COMPULSORY) – 30 MARKS

1. Explain the term Banqueting. [4 marks]
2. Briefly explain the importance of banquets to food service operations. [5 marks]
3. Discuss three types of banquet functions. [3 marks]
4. Explain the main function of the following personnel in the banqueting department
 - (a) Banquet manager [1 mark]
 - (b) Sales agent [1 mark]
 - (c) Waiters [1 mark]
 - (d) Porters [1 mark]
5. Discuss FIVE factors to consider when planning for banquet menus. [5 marks]
6. Briefly explain FIVE points to note when selecting a function room. [5 marks]
7. Explain 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 in hotels. [20 marks]

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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. (a) Discuss some of the equipments that are necessary to conduct different types of banquet functions. [10marks]
- (b) Explain the advantages of off the premise catering. [10 marks]
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