



# MACHAKOS UNIVERSITY

University Examinations 2018/2019

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

THIRD YEAR SPECIAL/SUPPLEMENTARY FOR BACHELOR OF SCIENCE IN

HOSPITALITY AND TOURISM MANAGEMENT

HTM 317: FOOD AND BEVERAGE THEORY

DATE: 26/7/2019

TIME: 2.00-4.00 PM

---

## INSTRUCTIONS

Answer Question One and Any Other Two Questions

1. a) Define the following terms
  - i. Function catering
  - ii. In-situ
  - iii. Meal/Drink experience
  - iv. Gue'ridon service
  - v. Mis-en-place (5 marks)
- b) Outline the Mis-en-Place for room/floor service in the Hospitality industry (5 marks)
- c) Highlight any FIVE service method in Function Catering (5 marks)
- d) State any FIVE factors that influence the choice of service method in function Catering (5 marks)
- e) Identify any FIVE reasons for Room Service (5 marks)
2. a) Explain any five set – up of buffet for reception tea (10 marks)
- b) Describe any FIVE rules to follow in Gue'ridon service (10 marks)
3. a) Explain FIVE factors to consider when planning a table layout for a function (10 marks)

- b) Describe any FIVE points to be borne in mind when serving from a trolley. (10 marks)
4. a) As a Banqueting supervisor, explain any SIX preparations required in readiness for a major outdoor function (12 marks)
- b) Describe for needs that a customer seeks to satisfy when eating out. (8 marks)
5. a) Illustrate any THREE table plans appropriate for formal functions. (12 marks)
- b) Describe the following specialized terms of service in the Hospitality Sector
- i. Tray Service
  - ii. Home Delivery Service
  - iii. Lounge Service
  - iv. Drive –In-Service (8 marks)