



# MACHAKOS UNIVERSITY

University Examinations 2021/2022

**DEPARTMENT HOSPITALITY MANAGEMENT  
FIRST YEAR FIRST TERM EXAMINATION FOR  
DIPLOMA IN FOOD AND BEVERAGE PRODUCTION AND SALES**

**MODULE I  
CATERING PREMISES**

**DATE:**

**TIME:**

---

**INSTRUCTIONS**

Answer question one and any other three questions;

SECTION A(COMPULSORY)40 MKS

**QUESTION ONE**

- a) Define the following terms: (10 marks)
- i) Premise
  - ii) Safety
  - iii) Workflow
  - iv) First aid
  - v) Crime
- b) Differentiate between on-premise and off-premise catering . (5 marks)
- c) State FIVE importance of safety and security. (5 marks)
- d) Classify catering premises giving each case a brief description. (5 marks)
- e) Highlight FIVE safety precautions when handling catering machinery. (5 marks)
- f) Highlight TEN items found in a first aid box. (5 marks)
- g) State THREE principles that can be used to extinguishing fire in a catering industry. (5 marks)

**SECTION B (ATTEMPT ANY THREE)60MKS**

**QUESTION TWO (20 MARKS)**

- a) Explain FIVE safety requirements of a catering personnel. (10 marks)
- b) Outline the procedure to be taken incase of a fire outbreak in catering premise. (10 marks)

### **QUESTION THREE**

- a) Explain FIVE factors to consider when selecting location for premises. (10 marks)
- b) Describe FIVE methods of waste disposal. (10 marks)

### **QUESTION FOUR**

- a) Explain FOUR factors to consider when designing catering premise layout.(10 marks)
- b) Explain FIVE safety requirements of catering premises. (10 marks)

### **QUESTION FIVE**

- a) Explain FIVE factors to consider in selection of catering equipment. (10 marks)
- b) Explain THREE methods that can be used to extinguish fire incase of fire breakout in catering premises. (6 marks)
- c) State FOUR causes of accidents in catering premises. (4 marks)