

MACHAKOS UNIVERSITY
SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT
DEPARTMENT OF HOSPITALITY MANAGEMENT
THIRD YEAR FIRST SEMESTER EXAMINATION FOR DEGREE IN
HOSPITALITY AND TOURISM MANAGEMENT
HTM 317 : FOOD AND BEVERAGE THEORY

Date:

Time:

INSTRUCTIONS

This paper consist of TWO sections A and B

ANSWER ALL QUESTIONS IN SECTION A AND ANY TWO IN SECTION B

SECTION A: COMPULSORY - (30 MARKS)

SECTION A: ANSWER ALL THE 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)

SECTION B: ANSWER ANY TWO QUESTIONS

- 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 (8 Marks)
 - i. Tray Service
 - ii. Home Delivery Service
 - iii. Lounge Service
 - iv. Drive –In-Service