



MACHAKOS UNIVERSITY

University Examinations 2019/2020 Academic Year

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

FIRST YEAR SECOND SEMESTER EXAMINATION FOR

CERTIFICATE IN FOOD AND BEVERAGE PRODUCTION (TVET)

CATERING PREMISES

DATE: 23/3/2020

TIME: 8.30-11.30 AM

INSTRUCTIONS

SECTION A(COMPULSORY) 40 MARKS

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)60 MARKS

QUESTION TWO

- a) Explain FIVE safety requirements of a catering personnel. (10 marks)
- b) Outline the procedure to be taken in case 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 location. (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) Describe the catering process. (10 marks)