



MACHAKOS UNIVERSITY

DIRECTORATE OF TVET
DEPARTMENT OF HOSPITALITY MANAGEMENT.
FIRST YEAR FIRST TERM EXAMINATION FOR
DIPLOMA IN FOOD AND BEVERAGE & DIPLOMA IN CATERING AND ACCOMODATION
UNIT CODE. 2819 & 2802/102/C

DATE: _____

TIME: _____

INSTRUCTIONS:

1. This paper consists of two (2) sections.
2. Section A is compulsory and has thirty (40) marks.
3. Section B has four (4) questions. Attempt any three (3) questions from this section.

SECTION A; Compulsory - (40 marks):

Q1. (a) Define the following terms as used in catering premises:

- i. Environment
- ii. Hygiene
- iii. Environmental hygiene
- iv. Tenant
- v. Landlord/lady.

(2mks each)

(b) State four (4) factors affecting tenancy.

(4mks)

(c) Explain six (6) legal aspects of tenancy.

(6mks)

(d) List any five types of materials used for building.

(5mks)

(e) Explain the importance of safety and security in catering premises.

(8mks)

(f) Outline fire precautions in catering premises.

(7mks)

SECTION B; (60 marks):

Q2. (a) Explain factors to consider when selecting location of catering premises.

(10mks)

(b) Explain the different methods of waste disposal.

(10mks)

Q3. (a) State and explain the types of maintenance that are done in catering premises.

(10mks)

(b) Identify ten (10) tools/equipment used in maintenance and explain their use.

(10mks)

Q4. (a) Suggest suitable floor finishes for catering premises.

(10mks)

(b) Explain factors that influence maintenance of catering premises.

(10mks)

Q5. (a) Explain how to remedy an airlock in water pipework.

(10mks)

(b) Explain two (2) functions of each of the following building components:

- i. Floor. ii. Wall. iii. Roof. iv. Ceiling. v. Chimney

(10mks)