



UNIVERSITY EXAMINATIONS

EXAMINATION FOR THE AWARD OF CERTIFICATE IN TOURISM AND
HOTEL MANAGEMENT

CHTM 00305: BANQUETING AND FUNCTIONAL CATERING

STREAMS: CHTM

TIME: 2 HOURS

DAY/DATE: TUESDAY 05/12/2017

11.30 A.M. – 1.30 P.M.

INSTRUCTIONS:

- Answer all questions in section A and any Two in section B
- Do not write on the question paper

SECTION A (30 MARKS)

1. Define the following terms
(a) Banqueting [2 marks]
(b) Function catering [2 marks]
(c) Catering [2 marks]
2. Mention and explain three types of banquet set-up. [6 marks]
3. Give three roles of a Banquet manager [6 marks]
4. Illustrate and explain the banquet operational organization structure. [6 marks]
5. Identify and explain three different types of catering. [6 marks]

SECTION B (40 MARKS)

6. Discuss five different types of banqueting service. [20 marks]
7. (a) Develop a procedure for organizing a banquet. [12 marks]
(b) Identify and explain the roles of a banquet server. [8 marks]
8. (a) In order for a banquet manager to properly run a catering company, he/she must be intimately familiar with all the catering functions. Discuss these functions of catering. [12 marks]

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- (b) The function folder is a cover provided with the hotel logo and containing a set of loose sheets produced by the banqueting department to be distributed to prospective clients. Mention and explain, what is included in the folder.

[8 marks]
