

# TECHNICAL UNIVERSITY OF MOMBASA <br> School of Humanities \& Social Sciences 

DEPARTMENT OF HOSPITALITY \& TOURISM

UNIVERSITY EXAMINATIONS FOR DEGREE IN
BACHELOR OF TECHNOLOGY IN HOTEL \& HOSPITALITY MANAGEMENT

BHH 4303: FOOD AND BEVERAGE MANAGEMENT

SPECIAL/SUPPLEMENTARY EXAMINATIONS
SERIES: JUNE/JULY 2015
TIME: 2 HOURS

## INSTRUCTIONS:

- Answer question ONE (Compulsory) in Section A and any other TWO questions in Section B.


## This paper consists of Two printed pages

## SECTION A (Compulsory)

## QUESTION 1

Before customers set out to a catering facility for a meal, they may have already decided on the type of meal they want or feel would be most suitable for that particular occasion.
a) Explain FIVE factors that affect a customer's choice of a meal experience.
(10 marks)
b) Describe FIVE components of a meal experience which are of importance to a catering facility.
(15 marks)
c) Highlight the responsibilities of food and beverage management.

## SECTION B (Answer any TWO questions)

## QUESTION 2

In order to deliver the food produced in the kitchen to the customer some form of food service is required. Discuss any FIVE styles of food service.
(20 marks)

## QUESTION 3

Purchasing of food and beverages should be managed efficiently to avoid problems which could lead to unsatisfactory levels of both cost and profit for a catering facility.
a) Describe the FIVE steps of the purchasing procedure.
b) Highlight the information important to consider in selection of a supplier.
c) Briefly explain any TWO methods of food purchasing.

## QUESTION 4

Advertising is concerned with contacting and information a market of an operation's product. Explain how a food and beverage manager can utilize advertising and other promotional tools to boost sales in a catering facility.
(20 marks)

## QUESTION 5

Once beverages are received they must be removed immediately to the cellar and a tight level of control maintained at all times. Discuss how as a manger you will achieve this.
(20 marks)

