

TECHNICAL UNIVERSITY OF MOMBASA

SCHOOL OF HUMANITIES AND SOCIAL SCIENCES DEPARTMENT OF HOSPITALITY & TOURISM

UNIVERSITY EXAMINATION FOR THE DIPLOMA IN:

DIPLOMA IN HOTEL AND INSTITUTIONAL MANAGEMENT (DHIMS14/M14)

BMK 2330: HOSPITALITY MARKETING END OF SEMESTER EXAMINATION

SERIES: MAY 2016

TIME:2HOURS

DATE: Pick Date May 2016

Instructions to Candidates

You should have the following for this examination -Answer Booklet, examination pass and student ID
This paper consists of **FIVE** questions. AttemptChoose instruction.

Do not write on the question paper.

SECTION A (Answer ALL the questions)

30 POINTS

- 1. (a) Describe THREE elements of cost found in catering establishments (6 marks)
 - (b) Explain FOUR general considerations for service staff for events catering

(8 marks)

(c) Highlight any FOUR types of wine and drink lists used in 1st class restaurants

(8 marks)

- (d) Explain performance measures in food and beverage service under the following:
- (i) Seat turnover
- (ii) Average spending power
- (iii) Sales mix
- (iv) Sales per square metre.

(8 marks)

Section B

2. (a) Describe FIVE classification of wine served in food and beverage service areas in

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- a five-star hotel. (10 marks)
- (b) Highlight FIVE factors to consider when selecting type of service method to be used in an event catering (10 marks)
- 3. (a) Licensed premises must, in order to sell alcoholic beverages, obtain a justice license. Describe FIVE reasons why a magistrate can revoke or refuse to grant a license. (10 marks)
 - (b) Describe FIVE advantages of trends in food and beverage service of a five-star hotel. (10 marks)
- 4. (a) Explain FIVE advantages of well produced training programmes for food and beverage personnel. (10 marks)
 - (b) Write short notes on the following alcoholic beverages
 - (i) Whisky
 - (ii) Rum
 - (iii) Gin
 - (iv) Liquers
 - (v) Beer (10 marks)
- 5. (a) Explain FIVE factors that contribute to the meal experience (10 marks)
 - (b) Giving examples, describe THREE types of sales promotion useful for food and beverage operation. (10 marks)