



**MURANGA UNIVERSITY COLLEGE**

*(A constituent College of Jomo Kenyatta University of Agriculture and Technology)*

**SCHOOL OF HOSPITALITY & TOURISM**

**DEPARTMENT OF HOSPITALITY**

**UNIT CODE: DHM 1217**

**UNIT TITLE: FOOD & BEVERAGE PRODUCTION III**

**TIME: 2 HOURS**

**DATE: 6<sup>TH</sup> AUGUST 2015**

**SPECIAL/SUPPLEMENTARY EXAMS**

**SELECTION A : ATTEMPT ALL QUESTIONS.**

- Q 1 (a) List six sub – systems considered in cooking system during planning. **3marks.**
- (b) Differentiate between the following terminologies.
- (i) Feedback control and feed forward control. **4marks.**
  - (ii) Strategic plan and operational plan **4marks**
  - (iii) Banqueting and outside catering. **4marks**
- Q 2(a) State five problems affecting planning and control in the catering industry. **5marks**
- (b) Explain five factors affecting the meal patterns of the Indian people. **10marks**

**SECTION B: ATTEMPT ANY TWO (2) QUESTIONS**

- Q 3 (a) During planning you takes preparation as a system.
- Discuss the subsystems considered in preparation system. **15marks**
- (b) With an aid of a diagram, illustrate the planning, implementation and control loop **5marks**
- Q 4 As a manager of Upendo, Group of Caterers; you have been assigned the responsibility of planning and catering for wedding receptions.
- Discuss the steps you take in your work. **20marks**
- Q5 (a) Describe the following terminologies.
- (i) Call – order
  - (ii) Degeneration
  - (iii) Cuisine
  - (iv) Cook freeze
- (b) As a training manager of Jaribu hotel, compile a three course menu with a choice and write short notes for your trainees on how to prepare and cook for different types of buffet. **12marks**