



MACHAKOS UNIVERSITY

University Examinations 2021/2022

DEPARTMENT HOSPITALITY MANAGEMENT
FIRST YEAR FIRST TERM EXAMINATION FOR
DIPLOMA IN CATERING AND ACCOMMODATION MANAGEMENT
MODULE I
CATERING AND ACCOMMODATION PREMISES.

DATE:

TIME:

INSTRUCTIONS

Answer Question One and Any Other Three Questions

SECTION (A) COMPULSORY (30 MARKS)

QUESTION ONE (40 MARKS)

- a) Define the following terms; (10 marks)
- i) Premises
 - ii) Accommodation
 - iii) Safety
 - iv) First Aid
 - v) Security
- b) Classify the following Catering and Accommodation operations. (6 marks)
- i) Guest houses
 - ii) Leisures complexes
 - iii) Hostels
 - iv) Public houses
 - v) Hospitals
 - vi) Farm houses

- c) Distinguish between on-premise and off-premise catering. (5 marks)
- d) State the categories of catering equipment giving two examples in each. (6 marks)
- e) Highlight TEN items found in a First Aid box . (5 marks)
- f) State FIVE importance of safety and security. (5 marks)
- g) Highlight SIX causes of accidents in catering premises. (3 marks)

SECTION (B) (20 MARKS EACH)ANSWER ANY THREE QUESTIONS

QUESTION TWO (20 MARKS)

- a) State FIVE factors that would influence the layout of a catering and accommodation premises. (10 marks)
- b) Explain FIVE safety requirements of a catering personnel. (10 marks)

QUESTION THREE (20 MARKS)

- a) Explain FIVE methods of waste disposal. (10 marks)
- b) Describe any five components of a building. (5 marks)
- c) List any five materials used for building. (5 marks)

QUESTION FOUR (20 MARKS)

- a) Explain FIVE safety requirements of catering premises. (10 marks)
- b) Enumerate FOUR factors to consider when selecting a carpet. (4 marks)
- c) Explain THREE methods that can be used to extinguish fire incase of fire outbreak in catering premises. (6 marks)

QUESTION FIVE (20 MARKS)

- a) Explain FIVE factors to consider in selection of catering equipment. (10 marks)
- b) Explain FIVE factors to consider in selection of location of catering and accommodation). (10 marks)

