CHUKA



UNIVERSITY

COLLEGE

UNIVERSITY EXAMINATIONS

FIRST YEAR EXAMINATION FOR THE AWARD OF CERTIFICATE IN ECOTOURISM & HOSPITALITY MANAGEMENT

CERT 0013: PROFESSIONAL CODE OF CONDUCT

STREAMS: CERT (ECOT)

TIME: 2 HOURS

DAY/DATE: TUESDAY 18/12/2012 INSTRUCTIONS:

11.30 A.M. – 1.30 P.M.

Answer <u>ALL</u> the questions in Section A and <u>any two</u> (2) in Section B.

SECTION A: (30 MARKS)

- 1. Discuss briefly three (3) competencies necessary for the frontline food service staff. [6 marks]
- 2. Define the following attributes for success:
 - (i) Persistence
 - (ii) Repetition
 - (iii) Determination

[6 marks]

- 3. Outline the essential features of a service professional with respect to good grooming. [6 marks]
- 4. Describe briefly formal sitting arrangement for a ministerial function, showing clearly effective good manners to be observed in such a gathering. [6 marks]
- 5. Define self-actualization according to Abraham Maslow, clearly depicting the essential elements to effectively self-actualize. [6 marks]

SECTION B: (40 MARKS)

6. Discuss the following elements of competencies of a food service professional, listing five (5) examples in each category:

	(a) Etiquette		
	(b) Hygiene and sanitation		
	(c) Discipline		
	(d) Courtesy		[20 marks]
7.	(i)	What is attitude?	[2 marks]
	(ii)	Describe positive and negative attributes during the provision of a guest experience.	good [18 marks]
8.	Discus	ss effective considerations for polite telephone communication.	[20 marks]