CHUKA



**UNIVERSITY** 

# COLLEGE

### UNIVERSITY EXAMINATIONS

#### SECOND YEAR EXAMINATION FOR THE AWARD OF DIPLOMA IN ECOTOURISM AND HOSPITALITY MANAGEMENT

#### TOHM 0241: HOSPITALITY OPERATIONAL SYSTEMS

STREAM: DIP (ECOT. & HOSP. MGT)

TIME 2 HOURS

DAY/DATE: WEDNESDAY 8/12/2010 INSTRUCTIONS:

8.30 A.M. – 10.30 A.M

# THE EXAMINATION CONSISTS OF TWO SECTIONS.

SECTION A CARRIES 30 MARKS. SECTION B CARRIES 40 MARKS.

# SECTION A: ANSWER ALL QUESTIONS.

Q.1	Define the following terms:		
	(a) (b) (c) (d)	Kitchen Pastry Lounge Restaurant	[2 marks] [2 marks] [2 marks] [2 marks]
Q.2	Explain the concept of good grooming in relation to Hotel industry.[5 marks]		
Q.3	Explain the term cyclic menu. [5 mar		[5 marks]
Q.4	Outline the five marketing mix tools used in marketing catering products. [5 marks]		
Q.5	Expl	ain inputs and outputs of Hospitality Systems.	[5 marks]

## SECTION B: CHOOSE ANY TWO QUESTIONS

Q.6 Discus the following cooking methods giving their advantages and disadvantages:

- (a) Boiling
- (b) Steaming
- (c) Frying
- (d) Grilling
- (e) Roasting [20 marks]

Q.7 Discuss the determinants of guest's experience in the hospitality industry. [20 marks]

Q.8 Using a diagrammatic representation, discuss guest's needs and wants. [20 marks]

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