



Friday, 23/7/2021
08:30 – 11:30 AM

Names

Index number

TVET NATIONAL EXAMINATION, RTOF LEVEL 5, 2020-2021

QUESTIONS and ANSWERS BOOKLET

OPTION/TRADE: FOOD AND BEVERAGE SERVICES

SUBJECT: Planning a catering

ACADEMIC YEAR: 2020-2021

*Read carefully the instructions on page (i) & (ii).

FOR EXAMINER'S USE ONLY

[illegible]



TVET NATIONAL EXAMINATION, RTQF LEVEL 5, 2020-2021

INSTRUCTIONS TO CANDIDATES: PART I (Answer Booklet)

1. A candidate should fill in the actual names and the index number on the cover of this questions and answer booklet on the provided place (Black Box).
2. It is illegal for a candidate to write any of his/her names, index number or a school name inside the answer booklet.
3. A candidate should check if all pages of the answer booklet are complete. No candidate should remove or tear any pages or part of it from the answer booklet.
4. A candidate should answer in the language in which the examination is set. (See page **(ii)**)
5. A candidate should sign on the sitting plan when submitting the answer booklet. He/she has also to check if the answer booklet is well sealed.
6. No extra paper is allowed in the examinations room. If a candidate is caught with it his/her results will be nullified.
7. No candidate is allowed to write answers not related to the subject being sat for, otherwise it will be considered as a cheating case.
8. Write your answers on the 12 lined pages (From page 1 of 12 to page 12 of 12).
9. Use the last non-lined pages as draft.
10. Results for any candidate who is caught in examination malpractices are nullified. The cheating can be recognized during examinations administration, marking exercise or even thereafter.

TVET NATIONAL EXAMINATION, RTQF LEVEL 5, 2020-2021

OPTION/TRADE: FOOD AND BEVERAGE SERVICES

SUBJECT: Planning a catering

DURATION: 3 hours

INSTRUCTIONS TO CANDIDATES: PART II (Question Paper)

The paper is composed of two (2) main Sections as follows:

Section I: Attempt all the Twelve (12) questions (60 marks)

Section II: Attempt any Four (4) questions out of Six (6) (40 marks)

Allowed materials:

- Ruler and square
- Calculator

Note:

Every candidate is required to carefully comply with the provided assessment instructions.

Section I: Attempt all the Twelve (12) questions (60 marks)

- (01) What do you understand by the word “catering”
as used in hospitality? (5marks)
- (02) Differentiate On promise catering from Off promise catering.
(5marks)
- (03) What is the relationship between catering industry and all other industries? (5marks)
- (04) Give at least five (5) strategies that you can use in order to identify customer needs and their preferences as caterer.
(5marks)
- (05) What will you consider while planning an event? (5marks)
- (06) There are so many tips that help caterers to save time and money when ordering for an event. Mention at least five (5) of them.
(5marks)
- (07) For protecting the quality of food to be served to the consumer, explain how you can pack catering products. (5marks)
- (08) Give five (5) examples of catering industry. (5marks)
- (09) Banquet service arrangements are common to banquet providers, such as caterers, hotels, and banquet halls.
What are five (5) types of banquets? (5marks)
- (10) Do we need the catering service to society in general?
If yes, provide five (5) reasons. (5marks)

(11) Enumerate at least five (5) importances of packaging materials of the finished products in catering business. **(5marks)**

(12) Catering services require the menu plan. Mention five (5) catering considerations when planning menu for guest. **(5marks)**

Section II: Attempt any Four (4) questions out of Six (6) (40 marks)

(13) In order to own a professional catering business, it is your responsibility to purchase and control all equipment. Outline the required (10) types of tools and equipment of catering.

(10marks)

(14) When you plan the catering event you should consider many types of catering. Discuss five (5) types of catering events.

(10marks)

(15) Explain the following types of tools and equipment for catering service:

- a)** Food carriers
- b)** Fountains
- c)** Place and holders
- d)** Banquet holding cabinets
- e)** Disposable plastics

(10marks)

(16) Talk about the following catering guidelines.

1. Service area
2. Transport mode
3. Delivery time
4. Type of the menu
5. Storage conditions.

(10marks)

(17) Assume that you are initiating a catering business, mention any five main objectives and explain why.

(10marks)

(18) a) Explain the following terms:

(i) Food service industry

(ii) Catering management

b) Catering is multifaceted segment of the food service industry.

Illustrate the categories or general classifications of food

service industry.

(10marks)

Do not write anything on this page !

