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DMI-ST. EUGENE UNIVERSITY

ZAMBIA

DEGREE EXAMINATION – JUNE 2023

Semester: VII 357FP71 FOOD SERVICE FACILITIES AND MANAGEMENT

Time: 3:00 Hours

Max. Marks: 100

Answer any FIVE Questions (5 x 20 = 100 Marks)

- a) Food system is a team used in health and nutrition related disciplines. Discuss which areas it seeks to address in reference to concepts. (10 Marks)

b) With the aid of a diagram outline Ready Prepared Food Service System. State what is involved in this system? List some advantages and disadvantages. (10 Marks)
- a) Write an essay on the nature of an organization characteristics and their existence. (10 Marks)

b) Illustrate organization types and roles. (5 Marks)

c) Human resource management is vital to any institutions. Discuss why organizations consider Human resource management of great importance. (5 Marks)
- a) Cost analysis and cost information in food services industry are important. State in detail why this is so? (10 Marks)

b) Outline the role and importance of food storage in a hospitality industry. (10 Marks)
- a) Mr. Muzumara operated a lodge in Chipata – Kapata compound he followed general principals in designing and layout of his food premises. Plan why Mr. Muzumara attaches the importance of these principles. (10 Marks)

b) Mr. Banda has obtained a loan from Zanaco to construct a food premises in Mongu. Discuss which factors he will consider in the design and construction of his food premises. (10 Marks)
- a) Food poisoning is common in most food premises. Describe causes of food poisoning (10 Marks)

b) Outline personal habits that should be avoided by food handlers during food preparation in order to promote food safety and contamination in food service operation. (10 Marks)

6. a) Write a brief statement on hospitality and its importance in the food service operation.

(5 Marks)

b) Discuss the food service industry and its classifications and types of catering in details.

(5 Marks)

c) A restaurant is a retail establishment that serve prepared food to customers. Outline the classifications of restaurants in detail.

(10 Marks)

7. a) State traits of a good leader.

(10 Marks)

b) The government has put in place laws to regulate and monitor the operations of food premises. In your professional understanding why is government regulating food service operations?

(10 Marks)