



GREAT ZIMBABWE UNIVERSITY
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EXAMINATIONS OFFICE

**ROBERT MUGABE SCHOOL OF EDUCATION & CULTURE
DEPARTMENT OF TECHNICAL EDUCATION
BACHELOR OF EDUCATION SECONDARY HONOURS IN-SERVICE DEGREE**

**PART 2 SEMESTER 2
EXAMINATION QUESTION PAPER**

**MODULE CODE : TSFT 223
NARRATION : CATERING (Theory)
DATE : 2024
TIME : 3 HOURS**

MAIN PAPER

INSTRUCTIONS.

ANSWER ANY **FOUR (4)** QUESTIONS.

ALL QUESTIONS CARRY EQUAL MARKS.

1. Suggest ICT strategies that can be employed to enhance effectiveness of the catering Industry (25)
2. Outdoor catering activities are one of the most exciting excursions, if well planned. Discuss (25)
3. Compare and contrast the U-shaped and L-shaped kitchen layouts, citing strategies for their improvement to promote efficiency in the kitchen (25)
4. Distinguish between the following pairs:
 - (i) supervisor and supervisee (6)
 - (ii) selective and non-selective menus (6)
 - (iii) static and cyclic menus (6)
 - (iv) meal planning and meal service (7)
5. Critically analyse the functions of the dry, wet, hot-wet, hot-dry, as well as dirty kitchen Areas, citing relevant examples (25)
6. Barriers to effective communication are inevitable in any catering establishment. Discuss (25)

END OF EXAMINATION