

SCHOOL OF HOSPITALITY

FINAL EXAMINATION

Student ID (in Figures)	:													
Student ID (in Words)	:													
Subject Code & Name	:	HOS	1103	INT	RODL	JCTIO	N IN F	HOSPI	ITALI1	ΓΥ ΑΝ	D TO	URISI	VI	
Semester & Year	:	Sep	temb	er-De	ecem	ber 20	16							
Lecturer/Examiner	:	Har	yati A	bu H	usin									
Duration	:	2 H	ours											

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:

PART A (80 marks) : EIGHT (8) short answer questions. Answers are to be written in the

Answer Booklet provided.

- 2. Candidates are not allowed to bring any unauthorised materials except writing equipment into the Examination Hall. Electronic dictionaries are strictly prohibited.
- 3. This question paper must be submitted along with all used and/or unused rough papers and/or graph paper (if any). Candidates are NOT allowed to take any examination materials out of the examination hall.
- 4. ONLY ballpoint pens are allowed to be used in answering the questions, with the exception of multiple choice questions, where 2B pencils are to be used.

WARNING: The University Examination Board (UEB) of BERJAYA University College of Hospitality regards cheating as a most serious offence and will not hesitate to mete out the appropriate punitive actions according to the severity of the offence committed, and in accordance with the clauses stipulated in the Students' Handbook, up to and including expulsion from BERJAYA University College of Hospitality.

Total Number of pages =6 (Including the cover page)

INSTRUCTION(S) : EIGHT (8) short answer questions. Answer ALL questions in the Answer Booklet(s) provided. Explain FIVE(5) skills required by a Director of Catering (10 marks) 2. Elaborate FOUR (4) elements involved in how a destination manages its reputation. (10 marks) 3. Distinguish **FIVE (5)** benefits of tourism. (10 marks) 4. Elaborate **FOUR (4)** drawbacks of franchising for a franchisee (10 marks) 5. Determine **FIVE(5)** examples of special events (10 marks) Explain 5 (FIVE) ways for service provider to be successful in a service industry. (10 marks) 7. Define what is catering cycle and list **EIGHT (8)** steps of the cycle (10 marks)

: SHORT ANSWER QUESTIONS (80 MARKS)

PART A

END OF EXAM PAPER

Distinguish the role of **FIVE (5)** key players in **MICE**

(10 marks)