# THE MOMBASA POLYTECHNIC UNIVERSITY COLLEGE 

Faculty of Business \& Social Studies
DEPARTMENT OF HOSPITALITY \& TOURISM

## FOOD \& BEVERAGE SERVICE \& SALES THEORY

END OF SEMESTER II EXAMS
SERIES: APRIL/MAY 2010
TIME: $2 ½$ HOURS

## INSTRUCTIONS TO CANDIDATES

1. The paper consists of TWO Sections $\mathbf{A}$ and $\mathbf{B}$.
2. Section $\mathbf{A}$ is compulsory.
3. Answer any TWO questions from Section B.
4. All questions in Section B carry equal marks.
5. Cheating leads to DISQUALIFICATION.
6. Switch Off your Mobile Phones.
7. ALL Answers should be written in Answer Booklet provided.
8. Follow ALL Examination Rules.

## SECTION A <br> Compulsory (30 Marks)

## QUESTION ONE

(a) Define the term menu.
(b) Explain THREE importance of a menu to a waiter.
(c) Discuss FIVE advantages of pre-planned menus.
(d) Define the term breakfast and give TWO types of breakfast.
(e) List SIXTEEN items found on a FULL English Breakfast Cover.

## SECTION B

Answer ANY TWO Questions from this Section.

## QUESTION TWO

(a) Outline FOUR items found outside the menu structure.
(b) List SIX common menu design mistakes.
(c) Discuss FIVE points to consider when structuring menus.

## QUESTION THREE

(a) Define the term beverage and state its classification.
(b) State the difference between setting a tray for breakfast service and a table for breakfast service.
(c) Discuss the role of beverages in the diet.

## QUESTION FOUR

(a) List THREE constituents of coffee.
(b) outline FOUR characteristics of good coffee.
(c) Explain FOUR points to consider in the storage of coffee.
(d) Discuss the causes of the following faults in coffee making.
(i) Weak coffee
(ii) Bitter coffee

## QUESTION FIVE

(a) State the covers and accompaniments for the following dishes:
(i) Tomato juice
(5 Marks)
(ii) Chilled melon
(b) Cheese differs from each other due to four major reasons. Give these FOUR reasons.
(4 Marks)
(c) Give the information that should be found in a bill presented to a customer at the end of a meal.
( 6 Marks)

