



**TECHNICAL UNIVERSITY OF MOMBASA**  
***Faculty of Business & Social Studies***

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN HOTEL AND INSTITUTIONAL MANAGEMENT  
(DHIM J14, S13)

**BHC 2204: FOOD AND BEVERAGE SERVICE THEORY**

SPECIAL/SUPPLEMENTARY EXAMINATIONS

**SERIES:** FEBRUARY 2015

**TIME:** 2 HOURS

**INSTRUCTIONS:**

- This paper consists of Sections **A** and **B**.
- Section **A** is **Compulsory**. Answer any **TWO** questions in Section **B**.
- Mobile phones are not allowed into the examination room.
- Cheating leads to disqualification.
- *This paper consists of Two printed pages.*

## SECTION A (Compulsory) 30 Marks

### QUESTION 1

- a) Explain what qualifies sparkling wine to be a champagne. (3 marks)
- b) Identify and explain the **TWO** fermentation processes that takes place during vinification. (6 marks)
- c) Name and explain functions of **FOUR** bar equipments. (8 marks)
- d) Explain **FIVE** advantages and disadvantages of automatic vending. (10 marks)
- e) Briefly explain the function of stillroom as a service area in food and beverage service. (3 marks)

## SECTION B (Answer any TWO questions) 40 Marks

### QUESTION 2

- a) State **TEN** basic types of information required during booking and administrative procedures for a function. (10 marks)
- b) Explain the **FOUR** categories of wines. (10 marks)

### QUESTION 3

- a) Briefly explain the general rules for the service of wine. (10 marks)
- b) Describe the factors to consider when setting up a bar. (10 marks)

### QUESTION 4

- a) What **SIX** considerations should one bear in mind when selecting food and preparation on the gueridon. (12 marks)
- b) Briefly explain the steps for making cocktails. (10 marks)

### QUESTION 5

Giving examples describe **FOUR** key service areas that support restaurant service operations. (20 marks)