



TECHNICAL UNIVERSITY OF MOMBASA
Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING AND ACCOMMODATION MANAGEMENT
(CCA S13)

BHC 1202: FOOD AND BEVERAGE SERVICE THEORY

SPECIAL/SUPPLEMENTARY EXAMINATIONS

SERIES: MARCH 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 Three printed pages.*

SECTION A (Compulsory) 30 Marks

QUESTION 1

- a) List any **SIX** courses in English Breakfast served in a Five Star Hotel. (3 marks)
- b) State any **THREE** points to consider when making alcoholic for guest in a Five Star Hotel. (6 marks)
- c) Identify any Eight covers used in continental breakfast served in a high class restaurant. (4 marks)
- d) Write a check for 4 covers taking the following beverages
2 glasses of Rocama Red wine @ sh. 280 per glass
4 malt lager @ sh. 150 per bottle
1 guiness stout @ sh. 160 per bottle
1 glass of papaya Rosé @ sh. 140 per glass. (6 marks)
- e) Describe **TWO** methods of making alcoholic cocktails in a 3 Star Hotel. (4 marks)
- f) Identify **THREE** classification of types of wines. (3 marks)
- g) Briefly describe the process of vinification. (4 marks)

SECTION B (Answer any TWO questions) 40 Marks

QUESTION 2

- a) Explain any **FIVE** general pointers that may be followed when advising a guest on which beverage to choose to accompany a meal in a five star restaurant. (10 marks)
- b) Describe the steps to follow when serving champagne or sparkling wine to a guest. (10 marks)

QUESTION 3

- a) Discuss any **FIVE** types of alcoholic cocktails served in a Five-Star Hotel. (10 marks)
- b) Explain any **FIVE** factors for good cellar management in a catering business. (10 marks)

QUESTION 4

- a) Describe **FIVE** star of Beverage list used in a Five-Star hotel. (10 marks)
- b) Outline any **FIVE** legal aspects regarding bar service. (10 marks)

QUESTION 5

a) Identify **TEN** dispense bar equipment.

(5 marks)

b) Explain **FIVE** main types of spirits.

(15 marks)