



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)**