



THE MOMBASA POLYTECHNIC UNIVERSITY COLLEGE

Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING AND ACCOMMODATION

CERTIFICATE IN CATERING

(CCA A08/CC J09)

FOOD AND BEVERAGE SERVICE AND SALES THEORY

FINAL EXAMS (SUPPLEMENTARY/SPECIAL)

SERIES: APRIL/MAY, 2010.

TIME: 2 HOURS

INSTRUCTIONS TO CANDIDATES

1. The paper consists of **TWO** Sections **A** and **B**.
2. Section **A** is compulsory. Answer **ALL** questions.
3. Answer any **TWO** questions from Section **B**. ALL questions carry equal marks.

SECTION A
(COMPULSORY)

- Q.1 (a) Explain the meaning of the following terms:-
- (i) Aperitif (2 marks)
 - (ii) Cocktail (2 marks)
 - (iii) Boston shaker (2 marks)
 - (iv) Spirits (2 marks)
 - (v) First Aid (2 marks)
- (b) Identify any **SIX** types of dining arrangement. (6 marks)
- (c) Explain the steps taken by a sommelier during presentation and service of a bottle of sparkling wine to a guest. (14 marks)

SECTION B

Answer any **TWO** questions from this Section.

- Q.2 (a) Identify any **FIVE** points to consider when choosing flowers for use in a particular food and beverage service area. (10 marks)
- (b) Explain the **FIVE** basic shapes of flower arrangement commonly used in the service areas. (10 marks)
- Q.3 (a) State **FOUR** points that one should put into consideration when choosing an environment for wine tasting. (4 marks)
- (b) Explain the **FOUR** main types of wine giving two examples in each case. (16 marks)
- Q.4 (a) State **FIVE** advantages of selling canned beer. (5 marks)
- (b) Explain the **FIVE** main types of spirits available for sale to customers in any given five star hotel. (15 marks)
- Q.5 (a) Identify the **TWO** main methods of making cocktails. (2 marks)
- (b) List **THREE** main groups of cocktails for sale in large establishments. (3 marks)
- (c) Explain any **FIVE** reasons why an individual may decide to drink alcoholic beverages. (15 marks)