



TECHNICAL UNIVERSITY OF MOMBASA

SCHOOL OF HUMANITIES AND SOCIAL SCIENCES

DEPARTMENT OF HOSPITALITY & TOURISM

UNIVERSITY EXAMINATION FOR:

CERTIFICATE IN CATERING AND ACCOMODATION

BHC 1202: FOOD AND BEVERAGE SALES THEORY III

END OF SEMESTER EXAMINATION

SERIES: MAY 2016

TIME: 2 HOURS

DATE: Pick Date May 2016

Instructions to Candidates

You should have the following for this examination

-Answer Booklet, examination pass and student ID

This paper consists of **FIVE** questions. Attempt Choose instruction.

Do not write on the question paper.

SECTION A (Answer ALL the questions)

30 POINTS

1. a) Describe the FIVE uses of service plate (10 marks)
- b) Explain any FIVE food items that would normally be dispensed from the still room
- c) Explain the following dishes found in a classic menu in a five star hotel:
- i. Hors-d'oeuvre
 - ii. Entrees
 - iii. Sorbets (6 marks)
- d) Identify FOUR most commonly used aerated waters served from a non alcoholic dispense bar. (4 marks)

SECTION B (Answer any TWO questions)

2. a) Explain the procedure of taking bookings by telephone (12 marks)

- b) Discuss FOUR main methods for clearing in food service operations (8 marks)
3. a) Explain the SEVEN basic methods of billing as used in the restaurant (14 marks)
- b) Differentiate between a la carte and table d' hote menu (6 marks)
4. a) Discuss FOUR points to be considered while setting the restaurant atmosphere (8 marks)
- b) Explain the procedure of serving champagne to a customer (12 marks)
5. a) Outline the tools of trade of a waiter (5 marks)
- b) State FIVE types of napkin folds (5 marks)
- c) Explain the procedure of changing a soiled table cloth in front of a guest without exposing the table top (10 marks)