



TECHNICAL UNIVERSITY OF MOMBASA

SCHOOL OF HUMANITIES AND SOCIAL SCIENCES

DEPARTMENT OF HOSPITALITY & TOURISM

UNIVERSITY EXAMINATION FOR:

CERTIFICATE IN CATERING AND ACCOMODATION MANAGEMENT

(CCA J16)

BHC 1109: FOOD AND BEVERAGE SALES AND SERVICE THEORY 2

END OF SEMESTER EXAMINATION

SERIES:DECEMBER2016

TIME:2HOURS

DATE:Pick DateSelect MonthPick Year

Instructions to Candidates

You should have the following for this examination

-Answer Booklet, examination pass and student ID

This paper consists of **FIVE** questions. Attemptquestion ONE (Compulsory) and any other TWO questions.

Do not write on the question paper.

Question ONE

- a) Define the following Terms:
 - i. Menu
 - ii. Accompaniments
 - iii. Cover
 - iv. Mise en scene
 - v. Station (2 Marks each)
- b) Explain **FIVE** Classification of Non Alcoholic beverages served from the dispense bar (10 Marks)
- c) State **FIVE** types of Napkin folds (5 Marks)
- d) Highlight **FIVE** causes of accidents in the restaurant (5 Marks)

Question TWO

- a) Describe **FIVE** types of Menu (10 Marks)
- b) Discuss **FIVE** types of Table coverings used in the Food Service Area (10 Marks)

Question THREE

Explain the **Methods of Service** as used in the Food Service Area (20 Marks)

Question FOUR

- a) Explain the procedure of changing a soiled Linen in front of a guest (10 Marks)
- b) Discuss the **TWO** alternative ways of positioning wine glasses during table set up (4 Marks)

Question FIVE

- a) Explain **SEVEN** Methods of Billing as used in the restaurant within the hotel industry (14 Marks)
- b) Discuss **THREE** types of order taking methods (6 Marks)