



TECHNICAL UNIVERSITY OF MOMBASA

SCHOOL OF HUMANITIES AND SOCIAL SCIENCES

DEPARTMENT OF HOSPITALITY & TOURISM MANAGEMENT

UNIVERSITY EXAMINATION FOR THE:

DIPLOMA IN HOTEL AND INSTITUTIONAL MANAGEMENT (DHIM M16)

BHC 2107: FOOD AND BEVERAGE SERVICE AND SALES THEORY 1

END OF SEMESTER EXAMINATION

SERIES: DECEMBER 2016

TIME: 2 HOURS

DATE: Pick Date **DECEMBER 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

QUESTION ONE

- (a) Explain three (3) meanings of the term COVER in food and beverage service. (6 marks)
- (b) Discuss five (5) points to consider when compiling menus (10 marks)
- (c) Explain the five courses that are served in modern menus (10 marks)
- (d) Explain two reasons why we offer “accompaniments” to guests during meal service. (4 marks)

SECTION B (Answer only TWO questions)

QUESTION TWO

- (a) Explain the history of tea that is now taken as a beverage. (5 marks)
- (b) Discuss five (5) types and styles of tea that can be prepared and served in an Establishment (15 marks)

QUESTION THREE

- (a) Explain the difference between full English Breakfast and Continental Breakfast (2 marks)
- (b) State eight food that can be included in full English Breakfast (8 marks)
- (c) Explain the difference between a table laid for breakfast and a tray set for breakfast in room service. (6 marks)
- (d) List any eight (8) items used to set Full English Breakfast cover. (4 marks)

QUESTION FOUR

- (a) Discuss five (5) factors which determine the style of service to be used in a catering Establishment. (10 marks)
- (b) Discuss any five (5) styles of service (10 marks)

QUESTION FIVE

- (a) Define the term cocktail (2 marks)
- (b) State any eight types of non-alcoholic cocktails (8 marks)
- (c) Explain two (2) methods of making cocktails (12 marks)
- (d) Outline the procedure for preparing and servicing a pineapple fruit (8 marks)