



TECHNICAL UNIVERSITY OF MOMBASA

SCHOOL OF HUMANITIES AND SOCIAL SCIENCES

DEPARTMENT OF HOSPITALITY & TOURISM MANAGEMENT

UNIVERSITY EXAMINATION FOR THE:

DIPLOMA IN CATERING AND ACCOMMODATION MANAGEMENT

(DCAMS18)

HHC 2202: FOOD AND BEVERAGE SERVICE THEORY

END OF SEMESTER EXAMINATION

SERIES: AUGUST 2019

TIME:2HOURS

DATE:Pick Date Aug 2019

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 Five points to consider when choosing the style of service (10 mks)
- b) Explain food and beverage service sequence (10 mks)
- c) Explain Types of table ware (6mks)
- d) Explain different types of linen (4 mks)

SECTION B (Answer only TWO questions)

QUESTION TWO

- a) Differentiate between silver service and plate service 6mks

- b) Explain Four reasons for a waiter to have proper knowledge of food and drink 4mks
- c) Explain Five attributes of food and beverage service personnel 10mks

QUESTION THREE

- a) Draw the organizational chart of a first-class restaurant (10mks).
- b) Describe the duties of a restaurant manager (10mks)

QUESTION FOUR

Describe Five operations of main back of the house service area 20mks

QUESTION FIVE

- a) Explain Five factors to consider when purchasing restaurant furniture 10mks
- b) Explain the service sequence of a first-class restaurant 10mks