



## TECHNICAL UNIVERSITY OF MOMBASA

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SCHOOL OF HUMANITIES AND SOCIAL SCIENCES  
DEPARTMENT OF HOSPITALITY & TOURISM MANAGEMENT  
**UNIVERSITY EXAMINATION FOR THE:**  
CERTIFICATE IN CATERING AND ACCOMMODATION MANAGEMENT  
CCAM M18/S18

BHC1202: FOOD AND BEVERAGE SERVICE & SALES THEORY III  
END OF SEMESTER EXAMINATION

**SERIES: AUGUST 2019**

**TIME: 2 HOURS**

**DATE: Pick Date AUGUST 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.**

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**SECTION A (Answer all the questions)**

**30 POINTS**

### **QUESTION ONE**

a. Define the following terms;

Wine list

Menu

Café' complet

Café' simple

Specialized service (10mks)

b. Highlight six causes of bitter coffee that may be produced in the kitchen. (6marks)

c. Identify four types of wines. (4 marks)

d. List two napkin folds in the restaurant (2 marks)

d. Describe the two kinds of breakfast menus normally served for breakfast in an accommodation facility. (4marks)

e. determine indications that the guest has finished eating the main course? (2mks)

## **SECTION B (Answer only TWO questions)**

### **QUESTION TWO**

a) Highlight the three classifications of the three types of teas. (6mks).

b) Describe the order of service for afternoon teas( 14mks)

### **QUESTION THREE**

a. With the aid of a diagram (drawings) show the basic dinner set up where fish is also served as one of the dishes. (10mks)

b. Describe any three food and beverage service methods used by hospitality operators in the service of food and beverages. (6 marks)

c. List four linen used in the restaurant (4mks)

### **QUESTION FOUR**

a) Name four tea producing countries in the world (4mks)

b) Briefly explain five different means of purchasing teas in the market. (10mks)

c) Identify four characteristics of good coffee. (4mks).

d) Explain the function of a wine and drink list in a restaurant.(2mks)

### **QUESTION FIVE**

a) Describe any six examples of modern coffee service styles. (12mkks).

b) Name the four groups as used catering establishments.(4mks)

c) Differentiate between a mineral water from a spring water.(4mks)