



# 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:2HOURS**  
**DATE:Pick DateAUGUST 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. AttemptChoose 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;

- i. A cover
- ii. Aperitifs
- iii. A cocktail
- iv. Mineral water
- v. Spring water
- vi. Tableware (12mks)

- b) State the six basic technical waiting skills of a good waiter (6 marks)
- c.)State any TWO forms of specialized services (2 marks)
- d.) Define “blend” as used in tea and coffee beverages. (3mks)
- e) List any five napkin folds (5mks)
- f) Name two coffee producing regions in the world (2mks)

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

**QUESTION TWO**

- a) Identify the two kinds of breakfast menus normally served for breakfast in an accommodation facility. (4mks)
- b) List several covers for a full \English breakfast. 10mks
- c) Identify six reasons why weak coffee is produced. (6mks).

**QUESTION THREE**

- a) Name three examples of aerated waters (3mks)
- b) Highlight five points to note when making cocktails.(5mks)
- c) Prepare a three course table d’hôte menu with a choice in each course with coffee. (12mks)

**QUESTION FOUR**

- a) Identify four types of wines.(4mks)
- b) List two methods of making cocktail.(2mks)
- c) Draw and name any two cocktail glasses found in a bar.(4mks)
- d) Identify five post service duties performed by a waiter after the service of lunch in a restaurant. 10mks.

**QUESTION FIVE**

- a) Draw a complete set up for a full breakfast menu in a first class restaurant. 9mks
- b) What is the difference between a liquor and a spirit?( 4mks)
- c) Identify seven factors that determine good cellar management (7mks)