



# TECHNICAL UNIVERSITY OF MOMBASA

*Faculty of Business & Social Studies*

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING AND ACCOMMODATION

(CCA J/M 13)

**BHC 1202: FOOD AND BEVERAGE SERVICE THEORY**

END OF SEMESTER EXAMINATIONS

**SERIES:** APRIL 2014

**TIME:** 2 HOURS

**INSTRUCTIONS:**

- This paper consists of Sections **A** and **B**.
- Section **A** is **Compulsory**. Answer any **TWO** questions in Section **B**.
- Mobile phones are not allowed into the examination room.
- Cheating leads to disqualification.
- ***This paper consists of Two printed pages.***

## SECTION A (Compulsory) 30 Marks

### QUESTION 1

- a) Explain the meaning of the following terms:
- i) Color schemes (2 marks)
  - ii) Liqueur (2 marks)
  - iii) Digestif (2 marks)
  - iv) Fermentation (2 marks)
  - v) Breakfast (2 marks)
- b) State any **FIVE** uses of a service plate. (5 marks)
- c) Outline the order of service of breakfast to a seated guest. (15 marks)

## SECTION B (Answer any **TWO** questions) 40 Marks

### QUESTION 2

- a) Describe any **FIVE** documents used in the control of beverages in large establishments. (10 marks)
- b) Explain the **FOUR** main types of whisky available in a bar. (10 marks)

### QUESTION 3

- a) Identify any **FOUR** beer brewing materials. (2 marks)
- b) Explain the **FOUR** categories of wine. (18 marks)

### QUESTION 4

- a) State any **FIVE** advantages of selling canned beer. (5 marks)
- b) Explain the **FIVE** main types of spirits. (15 marks)

### QUESTION 5

- a) Differentiate between:
- i) Whisky and whiskey
  - ii) Tint and shade
  - iii) Warm and cool colors
  - iv) Red wine and Rosé wine (8 marks)
- b) Discuss the **THREE** main groups into which colors are classified. (12 marks)