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TECHNICAL UNIVERSITY OF MOMBASA

SCHOOL OF HUMANITIES AND SOCIAL SCIENCES
DEPARTMENT OF HOSPITALITY & TOURISM MANAGEMENT
UNIVERSITY EXAMINATION FOR THE:
BACHELOR OF TECHNOLOGY IN HOTEL AND HOSPITALITY
MANAGEMENT (AUG21) (Y1/S2)
BHH 4106: FOOD AND BEVERAGE SERVICE&SALES
SPECIAL/SUPPLIMENTARY EXAMINATION

SERIES: JULY 2022

TIME:2HOURS

DATE:Pick DateSelect Month2022

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.

SECTION A (Answer all the questions)

30 POINTS

QUESTION ONE

- | | |
|---|-------|
| 1a) Explain Five points to consider when buying restaurant equipment | 10mks |
| b) Outline the service sequence in a first-class establishment | 10mks |
| c) Giving examples in each case identify three types of tableware as used in the restaurant | 6mks |
| d) Highlight Four types of linen | 4mks |

SECTION B (Answer only TWO questions)

QUESTION TWO

- a) Draw an organizational chart of first-class restaurant indicating all the staff 10mks
- b) Explain Five duties of restaurant manager 10mks

QUESTION THREE

- a) Discuss FIVE sectors of the food and beverage service operations 10mks
- b) Explain FIVE attributes of food and beverage service personnel (10mks)

QUESTION FOUR

- a) Differentiate between
 - i) A la'carte restaurant and Table d hote
 - ii) First class and Specialty restaurant 10mks
- b) Explain Five attributes of a professional waitre 10mks

QUESTION FIVE

Discuss FIVE styles of service methods used in a modern restaurant (20mks)