



# TECHNICAL UNIVERSITY OF MOMBASA

## *Faculty of Business & Social Studies*

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN HOTEL & INSTITUTIONAL MANAGEMENT

(DHIM S13)

### **BHC 2107: FOOD AND BEVERAGE SERVICE AND SALES**

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 Three printed pages.***

## SECTION A (Compulsory) 30 Marks

### QUESTION 1

You are the Restaurant Manager of Royal Court Hotel and you have been requested to prepare a table d'hote menu following these guidelines:

- One starter
- Two soups (thick and thin soup)
- 3 green salads and two dressings
- 2 meat items
- 3 carbohydrates
- 1 vegetable dish
- 2 seasonal vegetables
- 2 tropical fruit slices/salads
- Pastry item

- a) Prepare the table d'hote menu above showing precisely the courses involved. **(15 marks)**  
b) Briefly explain **FIVE** factors you would consider when constructing this menu. **(10 marks)**  
c) What are cyclic menus? Name **THREE** instances where cyclic menus may be used. **(5 marks)**

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

### QUESTION 2

- a) Briefly describe the method and procedure for service of wine and spirits. **(8 marks)**  
b) Name and briefly explain functions of **FOUR** bar equipments. **(8 marks)**  
c) Define spirits and give **THREE** examples. **(4 marks)**

### QUESTION 3

- a) Explain **FOUR** important activities that are undertaken during the "order of service". **(8 marks)**  
b) What are **TWO** good ways to keep children occupied while they are waiting for their food? **(4 marks)**  
c) Briefly explain **FOUR** ways of presenting and settling of bills by guests. **(8 marks)**

### QUESTION 4

- a) What **SIX** considerations should be borne in mind when selecting food for preparation on the gueridon? **(12 marks)**  
b) What are the **THREE** gueridon food preparation techniques? **(6 marks)**

c) Name **FOUR** items that can be prepared from a gueridon.

**(2 marks)**