



TECHNICAL UNIVERSITY OF MOMBASA
Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING AND ACCOMMODATION
(CCA J/M13)

BHC 1205: FOOD AND BEVERAGE SERVICE PRACTICALS

END OF SEMESTER EXAMINATIONS

SERIES: APRIL 2014

TIME: 6 Hours

➤ *This paper consists of Two printed pages.*

TEST ONE

- a) Demonstrate the use of service tray in the stocking of a sideboard. **(16 marks)**
- b) Demonstrate the changing of a dirty ashtray from an occupied table. **(11 marks)**
- c) Demonstrate the carrying of **SIX** wine glasses by hand in the restaurant. **(13 marks)**

TEST TWO

- a) Set a cover for full afternoon tea. **(12 marks)**
- b) Demonstrate the service of pancake using a fork. **(13 marks)**
- c) Demonstrate the folding of Bishop's Mitre napkin fold. **(15 marks)**

TEST THREE

- a) Demonstrate the clearing of four dirty fish plates from the table to the sideboard. **(19 marks)**
- b) Set a cover in readiness for the service of a fruit platter. **(10 marks)**
- c) Demonstrate the presentation and service of mineral water to a seated guest. **(11 marks)**

TEST FOUR

- a) Demonstrate the service of soup from a soup tureen at the side station. **(18 marks)**
- b) Demonstrate the carrying of a platter of hot food from the side station to the table. **(7 marks)**
- c) Demonstrate the presentation and service of tinned tomato juice to a seated guest. **(15 marks)**

TEST FIVE

- a) Demonstrate the preparation and presentation of fresh orange fruit to a seated guest. **(18 marks)**
- b) Write and present a wine bill to a guest. **(8 marks)**
- c) Demonstrate the posture at the table when silver serving a portion of cake to a seated guest. **(14 marks)**