

TECHNICAL UNIVERSITY OF MOMBASA Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING AND ACCOMMODATION (CCA S13)

BHC 1107: FOOD AND BEVERAGE SERVICE THEORY

SUPPLEMENTARY/SPECIAL EXAMINATIONS SERIES: OCTOBER 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

 a) Define the following terms: i) Squash ii) Reléve iii) Gueridon iv) Potage v) Aerated waters 	(2 marks) (2 marks) (2 marks) (2 marks) (2 marks)
 b) Differentiate between: i) Table d'hote and a la carte menu. ii) Mise-en-place and Mise-en-scene 	(4 marks) (4 marks)
c) Identify the standard accompaniments for the following dishes:	
i) Tomato juice	(1 mark)
ii) Onion soup	(1 mark)
iii) Avocado	(1 mark)
iv) Roast beef	(1 mark)
v) Spaghetti	(1 mark)
d) How many courses does an English menu consist of?	(½ marks)
e) Outline the French Classic menu sequence in its order of consumption.	(6 ½ marks)

SECTION B (Answer any TWO questions) 40 Marks

QUESTION 2

Describe the following styles of service giving TWO advantages and TWO disadvantages in each case.

- a) French service
- **b)** English service
- c) American service
- d) Buffet service

QUESTION 3

Explain FOUR instances when a server is expected to write a special food check during service of meals to guests. (20 marks)

QUESTION 4

Discuss **FIVE** main categories of cold non-alcoholic dispense bar beverages and give **TWO** examples under each category. (20 marks)

QUESTION 5

a) Explain any **FIVE** factors to consider when choosing a service method. (10 marks)

(20 marks)

b) Write a **FIVE** course dinner menu for an upscale restaurant.

(10 marks)