



TECHNICAL UNIVERSITY OF MOMBASA

Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING AND ACCOMMODATION
(CCA)

BHC 1202: 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 Two printed pages.***

SECTION A (Compulsory) 30 Marks

QUESTION 1

- a) Explain the meaning of the following terms:
- i) Aperitif **(2 marks)**
 - ii) Wine **(2 marks)**
 - iii) Beer **(2 marks)**
 - iv) Boston shaker **(2 marks)**
 - v) Colour wheel **(2 marks)**
- b) Explain **FIVE** main types of spiritis. **(15 marks)**
- c) Identify any **FIVE** shapes of flower arrangement. **(5 marks)**

SECTION B (Answer any TWO questions) 40 Marks

QUESTION 2

- a) What is breakfast? **(2 marks)**
- b) Identify the **TWO** main types of breakfast covers. **(2 marks)**
- c) Describe the **FOUR** main types of breakfast. **(16 marks)**

QUESTION 3

- a) Identify any **TEN** dispense bar equipment. **(5 marks)**
- b) Outline the procedure for service of red wine to a seated guest. **(15 marks)**

QUESTION 4

- a) State any **FIVE** reasons why people drink alcoholic beverages. **(5 marks)**
- b) Explain any **FIVE** factors put into consideration when setting up a bar. **(15 marks)**

QUESTION 5

- a) What is a coulor scheme? **(2 marks)**
- b) With the aid of a well labeled diagram, describe a colour wheel. **(18 marks)**