



TECHNICAL UNIVERSITY OF MOMBASA

School of Humanities and Social Sciences

Department of HOSPITALITY & Tourism MANAGEMENT

UNIVERSITY EXAMINATION FOR THE:
DIPLOMA IN HOTEL AND INSTITUTIONAL MANAGEMENT
(DCAM S23)

UNIT CODE HHC 2202: UNIT NAME: FOOD & BEVERAGE SERVICE THEORY

SUP/SPEC EXAMINATION

SERIES: JULY 2025

TIME: 2HOURS

DATE:Pick DateJul2025

Instructions to Candidates

You should have the following for this examination

-Answer Booklet, examination pass and student ID

This paper consists of **FIVE** questions. Attempt question ONE (Compulsory) and any other TWO questions.

Do not write on the question paper.

SECTION A (Answer all the questions)

30 POINTS

QUESTION ONE

- a) Explain the following terms:
- i) Flambé (1mk)
 - ii) Luncheon (1mk)
 - iii) Potage (1mk)
 - iv) Gueridon (1mk)
 - v) Cocktail (1mk)
- b) Highlight the differences between commercial and non-commercial sectors of Food and Beverage service industry, giving two examples of each of the sectors. (10mks)
- c) State the most suitable accompaniments for the following dishes:
- i) Consommé Julienne (1mk)
 - ii) Marble Cake (1mk)
 - iii) Fried Tilapia (1mk)
 - iv) Beef curry (1mk)
 - v) Roasted chicken (1mk)
- d) Explain four(4) attributes of a waiter (8mks)
- e) List any four(4) napkin folds used during service (2mks)

SECTION B (Answer only TWO questions)

QUESTION TWO

- a) Purchase of food and beverage service equipment require proper consideration. Discuss five points to consider when purchasing service equipment (10mks)
- b) State five (5) uses of a silver salver (5mks)
- c) Name any five(5) types of glasses found in a restaurant (5mks)

QUESTION THREE

- a) Explain the origin of menu. (6mks)
- b) Discuss the characteristics of a la carte and table d'hôte menus respectively. (12mks)
- c) Name two types of breakfast (2mks)

QUESTION FOUR

- a) Highlight any four (4) pre-service tasks (2mks)
- b) Discuss silver style of service (10mks)
- c) Outline crumbing down procedure during meal service (8mks)

QUESTION FIVE

- a) Discuss any six (6) types of hotel guests. (12mks)
- b) Explain the importance of knowing your guests (5mks)
- c) Give three ways of pleasing your guests (3mks)