



TECHNICAL UNIVERSITY OF MOMBASA

School of Humanities and Social Sciences

Department of HOSPITALITY & Tourism MANAGEMENT

UNIVERSITY EXAMINATION FOR THE FOOD AND BEVERAGE SERVICE AND SALES THEORY

DIPLOMA IN HOSPITALITY AND INSTITUTIONAL MANAGEMENT
(DHIM S 24)

UNIT CODE: BHC 2102

SPECIAL/SUPPLEMENTARY EXAMINATION

SERIES: JULY 2025

TIME: 2 HOURS

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 Choose instruction.

Do not write on the question paper.

SECTION A (Answer all the questions)

30 POINTS

QUESTION ONE

- a) Define the following (10mks)
- i) Disposables
 - ii) Tableware
 - iii) Apprentice
 - iv) Barman
 - v) Grooming
- b) Explain the importance of studying food and beverage (8mks)

- c) Briefly discuss “the meal experience” (7mks)
- d) Name five types of restaurants (5mks)

SECTION B (Answer only TWO questions)

QUESTION TWO

- a) Give two uses of the following ;- (10mks)
 - i) Side plates
 - ii) Fish-plates
 - iii) Service salver
 - iv) Water Tumbler
 - v) Dinner plate
- b) Name five personnel who work in the food and beverage department (10mks)

QUESTION THREE

- a) Describe five uses of disposables in any catering establishment (10mks)
- b) State three types of furniture's found in the restaurant (3mks)
- c) Explain why personal hygiene is important for all service associates (7mks)

QUESTION FOUR

- a) Give five advantages and disadvantages of disposables (8mks)
- b) Describe the four main service areas of a restaurant (12mks)

QUESTION FIVE

- a) Name five large equipment found in the restaurant (5mks)
- b) Explain three attributes of a waiter (6mks)
- c) Highlight three duties of an apprentice in the restaurant (6mks)
- d) Name three examples of furniture and fittings found in a restaurant (3mks)

