



TECHNICAL UNIVERSITY OF MOMBASA

SCHOOL OF HUMANITIES AND SOCIAL SCIENCES
DEPARTMENT OF HOSPITALITY & TOURISM MANAGEMENT

UNIVERSITY EXAMINATION FOR THE
DIPLOMA IN HOSPITALITY AND INSTITUTIONAL MANAGEMENT
(DHIM S 24)

UNIT CODE: BHC 2107 FOOD AND BEVERAGE SERVICE AND SALES
THEORY

END OF SEMESTER EXAMINATION

SERIES: MAY 2025

TIME: 3 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 (15mks)
- i) Hot plate
 - ii) Spare linen store
 - iii) Still room
 - iv) Silver room
 - v) Wash up

- b) Mention eight equipment found in the still room (8mks)
- c) State three factors to consider when purchasing china ware (3mks)
- d) State four food items found in the still room (4mks)

SECTION B (Answer only TWO questions)

QUESTION TWO

- a) Briefly describe a dispense bar (10mks)
- b) Mention ten food items that can be found in a bar (10mks)

QUESTION THREE

- a) Give five advantages and five disadvantages of using disposables in the restaurant (10mks)
- b) Describe how you will handle a suspicious package in the restaurant (10mks)

QUESTION FOUR

- a) Give five types of glasses that can be found in a bar (10mks)
- b) Discuss various types of linen that are used in the restaurant (10mks)

QUESTION FIVE

- a) Name five main service areas found in a hotel (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)