

TECHNICAL UNIVERSITY OF MOMBASA Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN HOTEL & INSTITUTIONAL MANAGEMENT (DHIM M12)

BHC 2106: FOOD AND BEVERAGE SERVICE AND SALES THEORY I

SUPPLEMENTARY/SPECIAL EXAMINATIONS SERIES: FEBRUARY 2013 TIME: 2 HOURS

INSTRUCTIONS:

- This paper consists of Sections **A** and **B**.
- Section **A** is **Compulsory**.
- Answer any **TWO** questions in Section **B**.
- This paper consists of Three printed pages.

SECTION A (Compulsory) 30 Marks

QUESTION 1

a) Briefly explain the following methods of service:

<i>j</i> Briendy enplane the following methods of service.		
i)	English service	(2 marks)
ii)	Family	(2 marks)
iii)	American	(2 marks)
iv)	Buffet	(2 marks)
v)	Gueridon	(2 marks)

- b) A waiter in a busy restaurant, you notice a suspicious of luggage that has been left at a previously occupied table. What measures would you take? (5 marks)
- c) Differentiate between the a la carte and the table d' hôte menus. (8 marks)
- d) Outline the first SEVEN steps of the service sequence and give the corresponding customer behaviour. (7 marks)

SECTION B (Answer any TWO questions) 40 Marks

QUESTION 2

- a) Outline the step by step procedure of taking a booking from a potential customer. (10 marks)
- b) Clothing-up ensures that the room is attractive and presentable. Describe the procedure of clothing up a table. (10 marks)

QUESTION 3

Discuss the factors that are influencing the modern day menus. QUESTION 4	(20 marks)
 a) State the accompaniments for the following dishes: i) Roast beef ii) Roast lamb iii) Roast mutton 	
iv) Roast porkv) Roast chicken	(6 marks)
 b) What is the appropriate cover for the following dishes: i) Fruit salad ii) Cheese iii) Clear soup 	(6 marks)
c) Describe the following salads:i) Francaise	

- ii) Mimosa
- iii) Japanese

iv) Russian	(4 marks)		
d) Name and describe any FOUR basic sauces and state where each ca	in be used. (4 marks)		
QUESTION 5			
 Describe the following types of breakfast giving details on how they are served. a) Continental breakfast b) Full English breakfast (10 marks) 			