

# **TECHNICAL UNIVERSITY OF MOMBASA** Faculty of Business & Social Studies

# DEPARTMENT OF HOSPITALITY & TOURISM

# CERTIFICATE IN CATERING AND ACCOMMODATION (CCA J12)

# BHC 1202: FOOD & BEVERAGE SERVICE & SALES THEORY

END OF SEMESTER EXAMINATIONS SERIES: APRIL 2013 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 Three printed pages.

### **SECTION A (Compulsory) 30 Marks**

#### **QUESTION 1**

a) Explain the meaning of the following terms:

i)	Wine	(2 marks)
ii)	Boston shaker	(2 marks)
iii)	Breakfast	(2 marks)
iv)	Colour wheel	(2 marks)
<b>v</b> )	Aperitif	(2 marks)

- b) State any **FIVE** basic shapes of floral arrangement that may be used in the process of decorating a room. (5 marks)
- c) Explain the THREE main types of breakfast served in large hotels. Give examples of provisions in each case. (15 marks)

#### SECTION B (Answer any TWO questions) 40 Marks

#### **QUESTION 2**

a) Explain **TEN** points a barman should put into consideration when making a guest's cocktail.

(10 marks)

b) Explain any **FIVE** documents used in the control of beverage in large establishments. (10 marks)

#### **QUESTION 3**

- a) Identify the appropriate bases for the following spirits:(1 mark)i) Vodka(1 mark)ii) Brandy(1 mark)iii) Rum(1 mark)iv) Tequila(1 mark)
- b) During a service session, Mary who is a 1<sup>st</sup> year student had a question on presentation and service of a bottle of local white wine to a guest. Having been approached with the challenge, Outline her demonstration. (16 marks)

## **QUESTION 4**

- a) Explain the FOUR main types of whisky available in a first-class bar. (10 marks)
- **b**) With the aid of a well labeled chart, outline the organization of a bar department of a large hotel.

(10 marks)

## **QUESTION 5**

- a) Differentiate between:
  - i) Red wine and Rosé wine

ii)	Warm and cool colours	
iii)	Tint and shade	
iv)	Whisky and whiskey	(8 marks)
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b) Ex	plain the <b>THREE</b> main groups into which colours are classified.	(12 marks)