

## **TECHNICAL UNIVERSITY OF MOMBASA**

Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING AND ACCOMMODATION (CCA S12)

**BHC 1107: FOOD AND BEVERAGE SERVICE AND SALES** 

**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**

<ul> <li>a) Explain the meaning of the following terms:</li> <li>i) Menu</li> <li>ii) Non-alcoholic beverage</li> <li>iii) Squash</li> <li>iv) Tea</li> <li>v) Accompaniment</li> </ul>	(2 marks) (2 marks) (2 marks) (2 marks) (2 marks)
<ul> <li>b) State FOUR characteristics of each of the following menus:</li> <li>i) Table d'hôte</li> <li>ii) A la carte</li> </ul>	(4 marks) (4 marks)
c) Explain FOUR methods of taking food and beverage orders in the service area.	(12 marks)
SECTION B (Answer any TWO questions) 40 Marks QUESTION 2	
<ul> <li>a) Identify the standard accompaniments for the following dishes:</li> <li>i) Avocado</li> <li>ii) Crème de tomate</li> <li>iii) Grapefruit cocktail</li> <li>iv) Steamed fish</li> <li>v) Mixed grill and grilled steaks</li> </ul>	(1 mark) (1 mark) (1 mark) (1 mark) (1 mark)
<ul><li>b) Discuss the following service areas:</li><li>i) Stillroom</li><li>ii) Hotplate</li><li>iii) Plateroom</li></ul>	(5 marks) (5 marks) (5 marks)
QUESTION 3	
a) State <b>FOUR</b> qualities of good coffee.	(2 marks)
b) Non-alcoholic beverages are classified into cold and hot drinks. Discuss the cold drinks giving examples in each case.	non alcoholic (18 marks)

## **QUESTION 4**

a) Outline the **SEVEN** stages of the food and beverage service sequence.

(3 ½ marks)

b) Discuss the following food and beverage service styles:

i) English service

(5 marks)

ii) American service

(5 marks)

iii) French service

(6 ½ marks)

### **QUESTION 5**

Using illustrations, explain FOUR instances when it is necessary to write a special food check during service. (20 marks)