

TECHNICAL UNIVERSITY OF MOMBASA Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN HOTEL & INSTITUTIONAL MANAGEMENT (DHM J13)

BHC 2102: INTRODUCTION TO FOOD AND BEVERAGE & SALES

END OF SEMESTER EXAMINATIONS SERIES: DECEMBER 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) Table set up is important before the start of service. Using diagram, illustrate the guest comer indicating all the flatwares. (16 marks)
- b) Waiters and waitresses should always check their service stations before service starts. What items should they check for. (6 marks)
- c) What are the four key points to consider when setting the dining atmosphere. (8marks)

QUESTION 2

a) Briefly state the eight basic etiquette of catering staff.	(8 marks)
b) What are the techniques of presenting a menu to a guest.	(7 marks)

QUESTION 3

a) Briefly explain the main responsibilities of the following food and coverage service staff	•
i) Waiter/ress	(3 marks)
ii) Sommelier	(3marks)
iii) Maitre d'hôtel	(3marks)
iv) Food and Beverage manager	(3marks)
b) What is the significance of Housekeeping and purchase and supply office to food an	nd coverage
department?	(3marks)
QUESTION 4	

a) Distinguish between two types of menus.	(8 marks)
b) What are the fine causes most commonly found in a mode	ern menu (7 marks)
QUESTION 5	
a) Name and explain four non-alcoholic drinks dispersed from	n the bar. (8marks)
b) Name and give examples of spirits	(7marks)

QUESTION 6

a) What is crumb down	(3 marks)
b) When do you tell that a guest have finished a course?	(3marks)
c) Describe the procedure for replacing a soiled table cloth.	(9marks)

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