



# TECHNICAL UNIVERSITY OF MOMBASA

*Faculty of Business & Social Studies*

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING AND ACCOMMODATION

(CCA J13)

**BHC 1107: FOOD & BEVERAGE SERVICE & SALES THEORY**

END OF SEMESTER EXAMINATIONS

**SERIES:** DECEMBER 2013

**TIME:** 2 HOURS

**INSTRUCTIONS:**

- This paper consists of Sections **A** and **B**.
- Answer all questions in Section **A** . 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) Define the following terms
- i) Beverage (2 marks)
  - ii) Hors d'oeuvre (2 marks)
  - iii) Coffee (2 marks)
  - iv) Entremets (2 marks)
  - v) Accopaniments (2 marks)
- b) Describe FOUR features of:
- i) Table d'hote menu (4 marks)
  - ii) A la carte menu (4marks)
- c) Identify appropriate covers for the following dishes.
- i) Curry (2marks)
  - ii) Spaghetti (2marks)
  - iii) Consomme (2marks)
- d) Explain THREE uses of a silver Salver. (6marks)

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

### QUESTION 2

Outline the procedure of serving a three course meal to a seated guest. (20marks)

### QUESTION 3

Discuss the FOUR main methods of taking food and beverage orders. (20marks)

### QUESTION 4

Non-alcoholic beverage can mainly be classified as hot and cold. Discuss the main cold non-alcoholic beverage, giving examples in each case (20 marks)

### QUESTION 5

- a) Draw and label a food check after an order has been taken. (8marks)
- b) Write a SIX course dinner menu for a mid-scale restaurant. (12 marks)